

VOLUME 103

DECEMBER 27, 1941

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1877

Season's Greetings

We wish you a Happy and Prosperous *New Year*

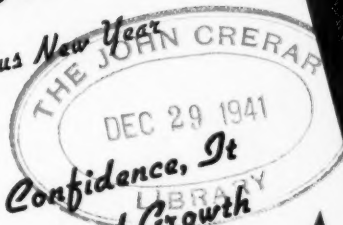
We Greatly Appreciate Your Confidence, It
Means So Much To Our Progress and Growth

Talk with our representative about making good
foods taste better for 1942.

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Manufacturers of Fine Food Specialties
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"Inside Stuff" on vacuum mixing

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- Improve sausage flavor
- Increase sales and profits



Sausage makers throughout the country acclaim the new Buffalo Vacuum Mixer. Tests prove, that by removing all air from meat cells and air pockets from the mix, this machine enables you to turn out a more compact, and much smoother emulsion with greatly improved color. In addition, the finished product "keeps" better and longer.

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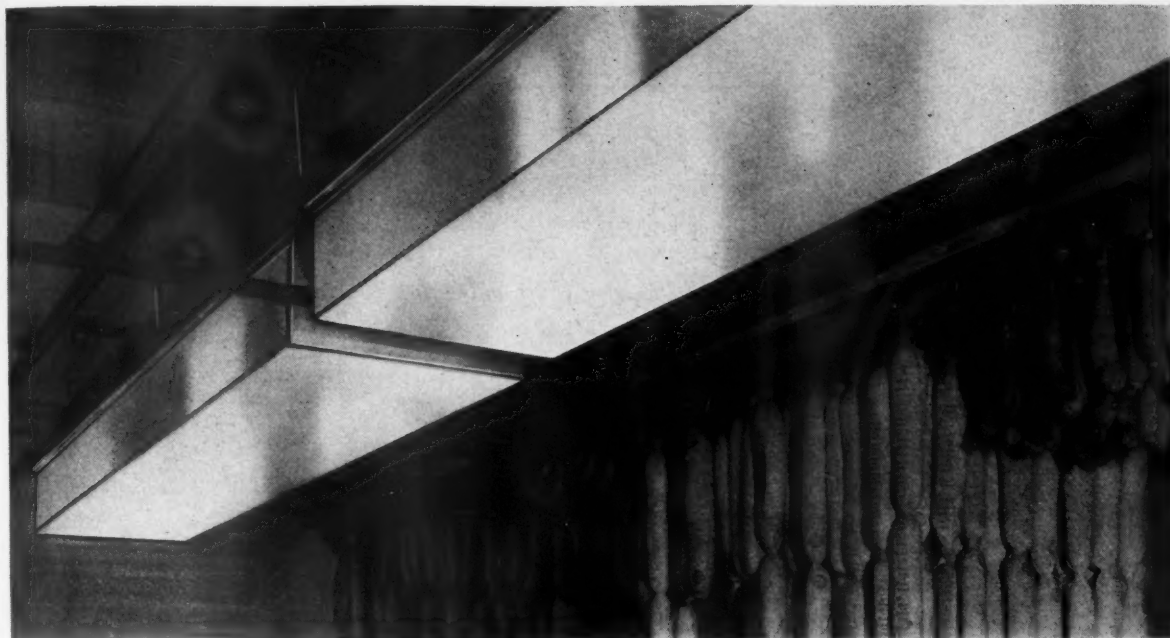
"We have just completed a thorough test on the Vacuum Mixer which we purchased from your company. We are well satisfied with the results of its performance as it adds a better color and makes a smoother finished product. It also saves 10% on casings and labor on stuffing time."

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JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.
Manufacturers of a complete line of Sausage Machinery Sales and Service Offices in principal cities

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STOP EXCESSIVE SHRINKAGE AND DISCOLORATION



These GEBHARDT Cooling Units Installed in Sausage Sales Cooler hold temperature at 36° and maintain a relative humidity of 85%.

WITH GEBHARDT COLD AIR CIRCULATORS

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ADVANCED ENGINEERING CORPORATION

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

DECEMBER 27, 1941

Number 26

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Published weekly at 407 So. Dearborn St., Chicago, Ill., U.S.A., by The National Provisioner, Inc.

Yearly subscription: U.S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents.

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ
American Meat Institute



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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

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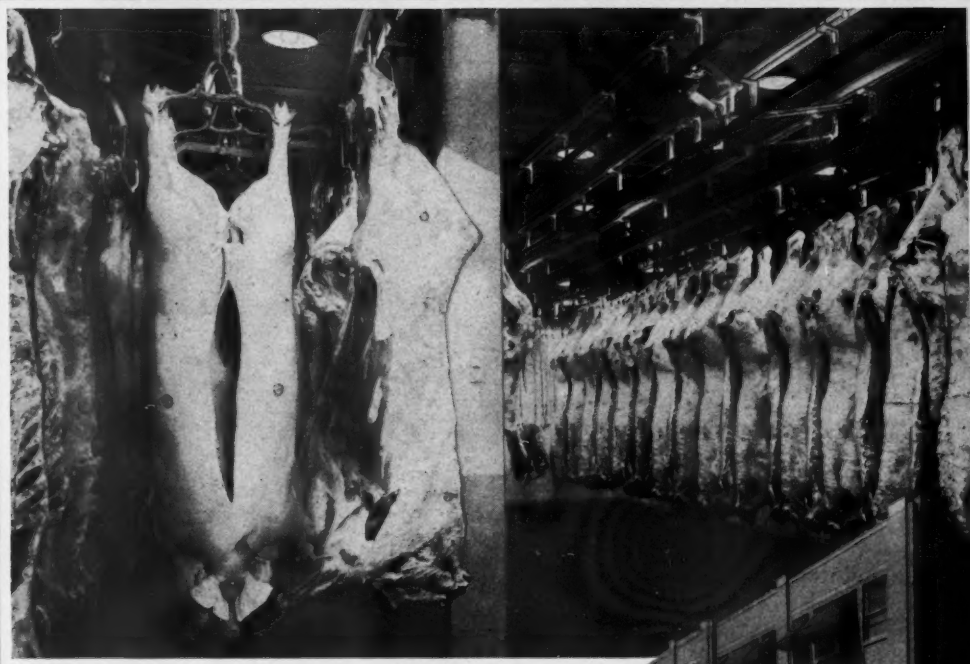
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THE NEW SOMERVILLE PACKING PLANT is one of the most modern of its kind. (Top) This sales cooler (capacity 350 beef and hog carcasses) is one of several refrigerated rooms fully insulated for safety and economy with Armstrong's Corkboard. Plant built and owned by Messrs. Morris and Louis Madfis, Somerville, Massachusetts. Architect, Morris Fruchtbaum, Philadelphia.



SOMERVILLE PACKING COMPANY'S NEW PLANT INSULATED FOR LASTING, ECONOMICAL SERVICE

ATTRACTIVE outside and highly efficient inside, the new plant of the Somerville Packing Company sets a high standard for design and construction. Easy and rapid handling of carcasses is aided by the plant layout and equipment. Chilled air is used for refrigerating all coolers, and to save space the ducts are recessed in the tile walls.

Refrigerating economy is aided by Armstrong's Corkboard Insulation which guards all cold rooms. Storage, processing, and sales coolers were insulated with a total thickness of 4" and freezers with 6" of corkboard. In all cases two-layer construction was used. Insulating efficiency, resistance to moisture,

and lasting dependability have established Armstrong's Corkboard as the standard of insulation quality for packing plant use.

Corkboard Is Available For Vital Work

Cork is on the nation's list of vital materials and although there is now a substantial supply in this country it will probably remain under government control until ocean shipping restrictions are cleared up. As this goes to press, corkboard insulation is being de-


livered in good volume for vital work including food preservation.

Armstrong's Cork Covering and Fitting Covers for insulation of cold lines are available for delivery.

You can help us to give you the best possible service by advising us early about your needs for corkboard and cork covering. For information call your nearest Armstrong office or distributor or write to Armstrong Cork Co., Bldg. Materials Div., 952 Concord St., Lancaster, Pa.



ARMSTRONG CORK COMPANY
Insulation Headquarters



**BREAKAGE
LOSSES?
NOT ME!**

EVERY time a casing breaks while you are filling sausages, it's a loss . . . loss of materials, labor and time! You can cut this loss greatly if you use casings that are uniformly strong—and that means Armour's Natural Casings!

Strength isn't the only advantage of Armour's Casings. They are elastic—they cling to the meat and give your sausages sales-appeal. They allow smoke penetration in your smoked items—to give fine flavor. And your nearest Armour branch can supply a variety for every need—selected from many different sizes and types that are quickly available.

Try Armour's Natural Casings for that next order. Their advantages will convince you that *here* are the casings you should use all the time!



**I USE
ARMOUR'S
NATURAL
CASINGS!**

ARMOUR'S NATURAL CASINGS

**resist sausage breakage
because they are strong.**

**ARMOUR'S
NATURAL CASINGS**

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

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Meat Industry Must Have the Tools

THE government wants greater production of certain foods during 1942, particularly meats, fats, oils and dairy and poultry products. We have the land resources to fulfill the production program planned. Producers will do the job if they can obtain the equipment needed to offset losses of labor resulting from the diversion of farm workers to defense industries and the armed forces.

However, in our effort to increase our food supply we must not lose sight of the fact that while production is of primary importance, there are other essential links in the chain leading from the farms and ranches to the consumer's table, and any weakness or break in this chain may be just as serious as a failure in production.

The hog or the steer on the hoof is about as remote from the dinner table as coffee on the tree in Brazil. Wheat grains from the threshing machine are useless for food for most of us. No housewife can use raw pork and beef fats, soybeans, flaxseed, cottonseed, etc.

With a few exceptions, notably eggs and milk, the farm commodities which are to be produced in greater quantities are available for food only after processing. Therefore, processing is an essential step which approaches production in importance. Any situation endangering the ability of the processing industries to perform their share of the task of increasing the food supply with speed and efficiency might defeat the whole program.

Considered solely from the standpoint of the number and size of units it would seem that the meat industry has sufficient capacity to handle the expected increase in livestock marketings next year. Most meat plants have been designed for a definite capacity and are unable to go beyond this production rate, even by working additional shifts, because of bottlenecks in chill rooms, coolers, curing cellars and smokehouses. On the other hand, many plants never have operated at capacity.

Viewed from the equipment angle, the situation is not reassuring. Much meat plant equipment deteriorates rapidly. Equipment purchases were not heavy during the depression and during the past few months, when packers have been in a position to replace outmoded and aging machinery and appliances, they have been unable to satisfy their needs. Therefore, some plants are nursing equipment and trusting to luck that essential machines, such as ammonia compressors, dry melters, presses

and hog dehairers, will not fail. More plants will reach this state unless it becomes easier to obtain heavy equipment.

While there is no evidence of any desire to hamper the industry unduly, more leniency and greater promptness in granting priorities for new plant construction and new equipment would be helpful in enabling the industry to put itself in condition to meet all demands.

• • •

In Defense of America

THE United States must have money with which to fight. Defense Savings Bonds will provide the funds to pay for planes, guns, and tanks and food.

The U.S. Treasury Department has developed a plan whereby the heads of meat packing companies can help their country, their employees and themselves. The defense savings payroll allotment plan is outlined on page 21 and packer executives can get more information by mailing the coupon on that page. Every firm, large or small, can participate in the plan.

As the Treasury Department points out, the plan is a sound business proposition; it provides money for fighting the war, encourages the worker to build a "cushion" against post-war unemployment and dislocation and puts part of the country's augmented income where it is needed, rather than allowing its dissipation in inflationary competition for consumer goods.

The plan worked out by businessmen for the Treasury Department is simple and requires little bookkeeping. Write for details at once and help fight America's battle with deeds.

• • •

More Profitable to Save

WHEN product prices are low it may be economically unsound to attempt to prevent some types of waste in the meat plant because the expense overbalances the saving. As production costs mount and product prices increase, more waste and loss prevention methods can be applied.

Packers and sausage manufacturers who are ignoring such leaks because earlier studies and investigations showed it was unprofitable to do anything about them, might well review the situation. There are many possibilities for reducing waste and increasing production efficiency which did not exist when costs and product prices were lower.



HARD WORK, INGENUITY AND UPS AND DOWNS MARK HORMEL'S FIFTY YEARS

NOW, don't think I am going to be just another butcher—that isn't what I am going into. It is the pork packing business I am about to enter into, and of course we must have



G. A. HORMEL

a packinghouse market to retail the trimmings and offal."

This extract from a letter written to his mother in 1887 by George A. Hormel, founder and present chairman of the board of Geo. A. Hormel & Co., provides a clear index to the principles which have guided the development of this important independent meat packing organization through its half-century of progress.

The company is observing its fiftieth

anniversary as 1941 nears its close, but no formal ceremonies have been held, since the war, and the ever-expanding demand for meat and meat products by the military forces and the civilian population, have kept Geo. A. Hormel & Co. too busy to celebrate.

However, attainment of the Hormel half-century mark has not been passed over lightly. The November issue of the *Squeal*, company news magazine, weaves the story of the company's five decades of progress into a fascinating history. Much of the Hormel saga re-

THE HORMEL PLANT TODAY

Exterior view of plant (above) indicates magnitude of present operations by this 50-year-old organization. Lower photos show processing operations in progress at belly and ham tables in the company's new hog cutting department.

volves about George A. Hormel, who retired to California in 1927. Far from shelving his interest in the organization, Mr. Hormel returns to Austin periodically, and keeps in close contact with company affairs through weekly reports sent to his Beverly Hills home.

Mr. Hormel, born in Buffalo, N. Y., in 1860, gained his first direct experience in the meat packing industry as a youth, working in a packinghouse market operated in Chicago by his uncle, Jacob Decker. There he learned, among other things, how to cut hogs, render lard, and cure and smoke hams and bacon. Later he spent several years on the road buying wool and hides. Austin, Minn., was one of the points included in his territory.

Tiring of the road, Mr. Hormel in 1887 took advantage of an opportunity to enter the retail meat business at Austin in partnership with A. L. Fried-



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The

rich. It was prior to this venture that he wrote the letter from which the extract at the beginning of this article was taken.

The development of the packinghouse market as a substantially independent enterprise led to a mutual decision on the part of Messrs. Hormel and Friedrich to dissolve the partnership, with the former taking the packinghouse and Mr. Friedrich the retail market.

As a result of this transaction, Mr. Hormel found himself in possession of a converted creamery building standing among scrub oaks on the northeast edge of town. To this unimpressive structure he brought additional equipment and made ready to launch his career as a real pork packer. The exact date of the plant's earliest operations is not known, but was apparently toward the end of November, 1891. Much of the equipment acquired for the plant was obtained from a defunct packinghouse at La Crosse, Wis.

Lacked Operating Capital

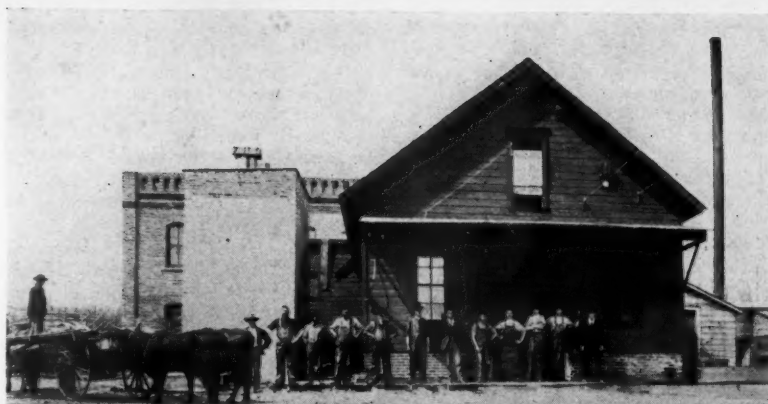
Mr. Hormel also set up a provision market in the business district in which to merchandise his product, and soon had the largest meat trade in Austin. However, all was not easy. Having exhausted his meager reserve of cash from the partnership settlement, he was forced to proceed slowly on small sums of borrowed money. The problem of borrowing against probable earnings was a serious one, encountered many times in the firm's early history. During the first fiscal year, according to records kept by brother Ben Hormel, 610 hogs were purchased, slaughtered and dressed.

In 1893, two other younger brothers cast their lot with George Hormel. Herman came to manage the uptown provision market and John, having graduated from high school, began "scorching" the countryside on his bicycle, selling the popular Hormel sausage within a 50-mile radius. The sausage is credited with carrying the new enterprise through the difficult year of 1893, when financial panic, as well as the vigorous development of car routes by the major packers, spelled the doom of many struggling plants west of the Mississippi.

A Father's Misgivings

"Boy, boy, what are you going to do with all the room?" asked Mr. Hormel's father in 1893, on viewing the first brick addition erected at the plant. The completion of this \$4,000 unit permitted rapid expansion of the business. Total hog slaughter in 1893 reached 2,532, more than four times that of the preceding year. The need for increased outlets for offal and by-products soon led to the establishment of two additional retail markets.

What with splitting hogs, trimming hams and bellies, making and selling sausage, keeping an eye on the markets, buying hides, keeping time, meeting payrolls and handling other details, Mr. Hormel's time was pretty largely taken



up. In 1894 he employed Elihu Smith, successful young livestock dealer, to take over the company's livestock buying. Charlie Bell of Blooming Prairie shipped the first carload of hogs ever received at the Hormel plant.

A \$7,000 fire in 1896 destroyed the old wooden creamery building and one of the brick smokehouses, but the loss was insured and the setback only temporary. In that same year, the company started construction of a cold storage plant of 500-carass capacity, having walls 15 in. thick. This structure, the oldest still in use at the Hormel plant, now is being utilized as a dry salt cellar.

Not until 1899 did Geo. Hormel hang up his cleaver to devote full time to the management duties. During the previous year, Sam Moe, the company's

(Continued on page 10.)

DOWN HORMEL MEMORY LANE

(Upper): Exterior view of Hormel plant in 1894 shows the original frame unit, a converted creamery, with the brick addition on which construction began late in 1892. Young man in long apron near center of group is Ben F. Hormel. John G. Hormel and Geo. A. Hormel are third and second from right, respectively.

(Center): Hormel employees in 1896. Seated (l. to r.): John Wing, Joe Beckel, Jay Decker, Andrew Hanson, Ed Anderson, John Hormel, Gus Peterson, Valentine Neibergall and George Peterson. Standing: Joe Lapprell, Harvey Chapin, Ben Hormel, John Konovsky, John Umhoefer, Sam Jacobson, Will Richards, Mr. McAllister and Geo. A. Hormel.

(Lower): Front view of the plant in 1901, the year in which the Hormel company was incorporated.

first full-time salesman, was employed, and John Schmid was named the first plant superintendent. In 1900, when the firm slaughtered 23,355 hogs, Ben Hormel and Frank Sump were sent to open up a sales territory in Minneapolis. They sold out of a refrigerator car, using a bicycle or horse and buggy to get around the city with their order books.

The turn of the century marked the end of the company's formative period, and the organization was incorporated in 1901. The first officers included Geo. A. Hormel, president, Herman Hormel, vice president, A. L. Eberhart, secretary, and John G. Hormel, treasurer. These men, supplemented by Ben



J. G. HORMEL



BEN HORMEL

Hormel, formed the original board of directors. Assets of the new company were listed as \$118,050.65, while liabilities and net value were \$24,848.39 and 93,202.26, respectively. Total sales volume in 1901 was \$711,000.

Expansion continued steadily during the next few years. In 1903, a new 3-story hog killing unit was built and the plant was re-refrigerated. Other new features included an engine room, casing room and machine shop.

"This is enough," observed Mr. Hormel. "We won't build any more."

Nevertheless, the unrelenting demand for expansion resulted that year in an arrangement whereby part of the Hormel business was sold to John Morrell & Co., Ottumwa, Ia., which had built up a larger outlet than it could handle adequately with existing facilities. To carry out this mutually beneficial transaction, the Hormel articles of incorporation were amended to provide a capital stock of \$500,000, and the board of directors was increased from five to nine members.

John Morrell & Co. paid \$75,000 for 750 shares of preferred stock, and 750 shares of common stock were given as a bonus. In 1907, the Hormel company acquired the stock which had been held by Morrell and the Austin organization began its seventeenth year "out of hock," as the Minnesota company's annals put it.

The eventful years between 1907 and 1920 witnessed the steady expansion of the company and the strengthening of its organization. Briefly, these were some of the highlights of the period:

1907.—Jay Hormel, 14, took his first

regular vacation job in the lard room. Pay: 10c per hour.

1908.—Duluth branch built; new office building constructed at Austin. An elaborate structure, it boasted private offices, oak panels and a terrazzo floor. Ralph Daigneau, now a vice president, entered the employ of the company.

1909.—Hog dressing facilities increased. Total hog kill, 221,080.

1910.—First national advertising (*Ladies' Home Journal*). Additional plant improvements, \$75,000.

1911.—In addition to 193,114 hogs, 1,134 cattle were slaughtered this year, which also saw establishment of the San Antonio branch.

1912.—For the first time, sales reached \$5,000,000.

1913.—Competition with Chicago plants was made possible when the ICC issued an order reducing the freight on fresh meat and packinghouse products to Chicago. H. G. Cuneo was sent to Chicago to open a branch. A proportional rate also supplanted the combination rate previously in effect over Mississippi points to the East; this was the most important rate order in Hormel history and enabled Hormel to compete on even terms with Iowa packers.

1914.—Jay Hormel became a director; also served temporarily as plant superintendent.

1915.—At the annual stockholders' meeting, Geo. Hormel reported that the company, for the first time in its history, had been able to meet all obligations and owed not one dollar of borrowed money.

1916.—Arrangements for payment of wage compensation were made. The

Dallas branch was started. M. F. Dugan became plant superintendent.

1917.—In support of the U. S. war effort, the company engaged in a garden campaign, providing 80 acres of land which were cared for in small plots by about 200 employees.

1918.—Lieut. Jay Hormel was recalled by Army order from France to Chicago to show the Quartermaster Corps a system worked out in France for packing boneless beef and pork for better preservation in shipment.

1919.—The meat industry suffered heavy losses as hogs dropped from 20c to 12c per lb. Despite the ruinous declines in meat product prices, the Hormel company



JAY HORMEL

succeeded in turning in a small profit for the year.

1920.—New hog and beef kill units were completed and a branch set up at Birmingham. H. H. ("Tim") Corey joined the company.

In 1921, a financial crisis loomed following the discovery that a trusted official had stolen more than \$1,000,000 from the company over a period of several years by kiting checks. It appeared that the company might be liquidated to pay back the losses, which were in borrowed funds. At a dramatic meeting in Chicago, Geo. Hormel reviewed the steady growth of the company, pointed to its sound condition and explained what it meant to Austin. He offered to pledge his stock, his personal holdings and his life insurance to redeem the loss. Credit was extended and the business was saved.

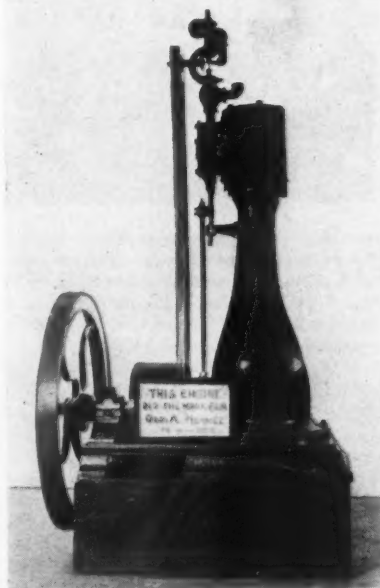
Through this tragic development, the management temporarily lost much of its freedom of action. A creditors' committee was established with authority to supervise the management of the business. A bond issue of \$1,500,000 was arranged to strengthen the company's position; every bond sold on the day of offering.

Export Business Grows

Tim Corey, who was placed in charge of the salvage operation, later became head of the company's export business, which was growing by leaps and bounds. In 1924, it amounted to one-third of the organization's total business. That year, more than a million hogs climbed the ramp to the Hormel abattoir, and another milestone in the company's history had been attained.

Six new buildings were completed in 1925, and free life insurance, to the amount of \$500, was made available to each employee. The following year, Hormel canned ham, the outgrowth of years of experimentation, went on the market, leading to the company's first

(Continued on page 39.)



FIRST HORMEL POWER PLANT

The Hormel power plant of 50 years ago boasted 2 horsepower. It is now preserved as a memento of the company's early days.

Competition of New Synthetic Materials With Packinghouse By-Products

By DR. H. H. YOUNG

Chemical Research Department, Swift & Company

IN SPEAKING of synthetic materials, one must construe the word "synthetic" to have a broad rather than a specific meaning. For this reason the "synthetic competitors" of packinghouse by-products will be classified into two groups. One of these will deal with actual synthetic compounds of known structure which have been formed by a reaction between raw materials of simpler structure. Pseudo-synthetic materials will be construed to mean those substances which are not of known structure but rather are mixtures, or even complex compounds, resulting from certain chemical operations, the chemistry of which involves unknown mechanisms.

All of the competitive products discussed will be classified according to the nature of the raw material from which the packinghouse by-product has been derived, or to the field in which they have found application.

Among the true synthetic competitors of by-products derived from fatty raw materials we may mention three of importance.

Fatty By-Products' Competitors

First, the increased use of synthetic detergents should be considered since they are definitely competitors of soap. These new materials have entered the market and are preferred to soap in cases where hard water or acidity conditions are abnormal. In clean, soft water none of the synthetics can compete with soap in detergent potency.

Second, we should mention certain synthetic fatty derivatives which have entered the textile field as competitors of lard oil. I refer particularly to the higher fatty alcohols produced from the catalytic hydrogenation of fat. Although this competition may be recognized, it has not been critical, since the older lard oil is much more economical.

Third, special heat-bodied and blown oils, recommended for use as plasticizers in the synthetic resin and film industries, had just reached initial stages of production when the synthetic chemical industry found that certain esters of phosphoric acid were much more satisfactory and economically competitive.

Among the pseudo-synthetic competitors of fatty by-products, we must mention hydrogenated vegetable oil shortenings, since they compete with lard. Both lard and its hydrogenated competitors are characterized by certain advantages and disadvantages.

Until recently, great stability and the absence of odor and flavor were two outstanding advantages enjoyed by the

hydrogenated shortenings. The advantages of lard were desirable flavor and, most important, greater shortening power. The situation has changed because research has made it possible for the meat packing industry to produce a new improved lard. This lard not only retains its advantage in shortening power, but has also acquired other advantages—greater stability and absence of flavor and color.

Petroleum products are now competing with packer products in the textile field, having replaced the more expensive lard oil in many cases. Their rise is primarily due to certain advantages, particularly since they can be

● An address made at the thirty-fourth annual meeting of the American Society of Animal Production in Chicago on November 28.

made self-emulsifiable. The fact which seems to be contradictory is that even though petroleum oils are more readily emulsifiable in water, it is much more difficult to scour them from the wool. This has caused a sharp line of demarcation between the uses of these two types of lubricants. Lard oil, and to a lesser degree olive oil, are preferred in work with high grade textiles, such as silk and wool, even though it is difficult to put them in an emulsified form for application. This is because they can be scoured out more easily than petroleum oils. Dry cleaning has recently been adopted for the removal of residual lubricant.

Before passing to other subjects I feel that the development of the amorphous petroleum waxes should be mentioned. The unique properties of these new materials are responsible for their introduction into numerous fields which were formerly outlets for natural and improved fats and fatty acids. The extent to which these new materials are substituted for fatty by-products is exceedingly difficult to measure.

Protein By-Products' Competitors

Of the true synthetic competitors with our protein by-products, we may mention urea, ammonium nitrate, ammonium sulfate, calcium cyanamide and synthetic ammonia from which they are derived. All of these substances are raw materials for the fertilizer industry and supply nitrogen. We believe that their use is beneficial for two reasons: First, they have made protein by-products available for more profitable

utilization, and, second, they afford the farmer a cheaper source of nitrogen.

By-product proteins used in fertilizers yield no more than their own weight in plant products; even such a conversion would have to be based on the assumption that the process was 100 per cent efficient.

Many of us have seen publicity attending the discovery of certain vitamins which can be synthesized. This is an outstanding contribution but should not be considered as a factor in the competition we are discussing.

Among the pseudo-synthetic competitors of our protein by-products are extruded cellulose and, to a lesser extent, extruded proteins in various forms. These compete in the field of sausage casings. We believe there is a definite place for these new materials and their introduction has led to great improvement in natural casings. The use of fruit juices, rich in tenderizing enzymes, has made it possible to produce fine tender films of improved texture and palatability from the tougher varieties of animal casings.

All of us are familiar with the new synthetic fibers, such as rayon, acetates, casein, saran, etc. We are sure that they are competitors of hair and wool, but wool still occupies a high place in the textile world and its position has not been challenged. Hog bristles have never been replaced for paint brushes, although synthetic fibers are used in certain other forms of brushes. Hog hair is characterized by a tapered fiber with a flag end; its physical form is not duplicated in synthetic fiber.

Synthetic Resin Adhesives

Synthetic resins in the adhesive field are used primarily in the plywood industry. Animal glue was replaced by blood albumin, this was subsequently ousted by casein, which finally gave way to the new, improved synthetic resins.

Fabrication of novelties from resins has eliminated many outlets for bones, hoofs and horns. In this particular instance, the animal products lost their place because of definite limitations with respect to colors and clarity.

The development of sodium alginate from kelp as a substitute for gelatin as an ice cream stabilizer is less well known. This is an interesting story because it is a splendid example of what packing industry research can do. Sodium alginate enjoyed little more than an introduction to the trade when packinghouse laboratories produced a new and improved gelatin base stabilizer.

(Continued on page 22.)

Pig Crop Report Indicates 1942 Will Be Busiest Year

AMERICAN meat plants will turn out more pork in 1942 than ever before in their history as a result of a record fall pig crop and probable huge farrowings next spring. The U. S. Department of Agriculture December pig crop report indicates that the 1941 fall pig crop, to be marketed largely in the spring and summer of 1942, is 18 per cent larger than the fall crop of 1940 and 6 per cent above the previous record fall crop of 1939.

The number of sows to farrow in the spring of 1942 (if as indicated) will probably be about 28 per cent larger than the number farrowed in 1941 and will be the largest on record. Moreover, combining an estimated 1942 spring pig crop of 62,000,000 head, with a 1942 crop no larger than this year's, would mean that the total 1942 crop would be 97,000,000 head, 10,000,000 above the record.

The number of pigs saved in the fall of 1941, estimated at 35,580,000 head, is 18 per cent larger than the fall pig crop of 1940, 33 per cent above the 10-year (1930-39) average, and about six per cent larger than the previous record fall crop of 1939. The number was larger this year than last in all regions and in nearly all states.

The number of sows farrowed this fall, estimated at 5,531,000 was up 16 per cent from last year and was the largest on record. The number of pigs saved per litter, at 6.43, was also the largest for all seasons on record.

1941 Crop is 85,035,000

The combined spring and fall pig crop of 1941 is estimated at 85,035,000 head. This number is about 5,200,000 head, or 6½ per cent larger than the combined crop of 1940, and is only about 2,000,000 head or about 2 per cent smaller than the record crop of 1939. For the Corn Belt states the combined crop of 1941 is estimated at 61,864,000. This number is up about 8 per cent compared with 1940 and 4 per cent compared with 1939 but is below some of the pre-drought years.

The number of sows to farrow in the spring of 1942 (Dec. 1941 to June, 1942) is indicated at 9,974,000, an increase of about 2,200,000 or 28 per cent. Such a number would be the largest number of spring sows ever to farrow. Increased spring farrowings are indicated for all regions and for practically all states. Indicated increases are based upon breeding intentions as reported about December 1 and the relationship between breeding intentions and farrowings in other years, when hog prices were relatively high and the hog-corn price ratio favorable. Because of other factors which this year tend to encour-

age expanded hog production, it is possible that 1942 spring farrowings may even exceed the large increases here shown.

If indicated farrowings are realized, and the number of pigs saved per litter should equal the average of the last five years, the number of pigs saved in the spring of 1942 would be about 62,000,000 head. This number would be about 7,000,000 head larger than in any spring going back to 1924. If the fall pig crop of 1942 should be only as large as the fall crop this year, the combined pig crop of 1942 would be over 97,000,000 head. This number would be about 10,000,000 head larger than any other pig crop on record.

The December reports from farmers show more hogs (including brood sows) over six months old on hand December 1 than last year. Most of the increase is in the West North Central region where it is relatively large. This situation points to a somewhat later marketing of 1941 spring pigs from this region this season compared with last since the 1941 spring crop was only slightly larger than the 1940 crop.

Indict Four Packers in Anti-Trust Case

Four meat packing companies and three individuals were indicted on December 19 by a federal grand jury at Omaha, Neb., on the charge of alleged conspiracy to violate the Sherman anti-trust act in Iowa and Nebraska through hog buying agreements.

Firms named in the indictment were Armour and Company, Cudahy Packing Co., Wilson & Co., and John Morrell & Co. Individuals indicted were E. J. Kunkel, Cudahy Packing Co., R. E. Secor, John Morrell and Co., and Floyd M. Sherwood, Armour and Company. All three are head hog buyers for the firms they represent.

The indictment charged that each company has been assigned certain buying points for the past 15 years, a practice which is alleged to have deprived hog producers of prices determined by open competition.

ACTING WAGE-HOUR HEAD

Baird Snyder has been named acting administrator of the Wage and Hour Division, U. S. Department of Labor, by Secretary of Labor Frances Perkins. Mr. Snyder, who was deputy administrator under General Philip B. Fleming, will head the division until further notice. General Fleming was recently appointed Federal Works Administrator.

Cudahy Packing Co. Earnings Continued To Improve in 1941

EARNINGS of the Cudahy Packing Co. showed further improvement during the 1941 fiscal year with net



E. A. CUDAHY

profits rising to \$3,652,316 compared with \$2,116,223 for 1940, according to the report of president E. A. Cudahy, Jr., to the stockholders. Cudahy net sales and revenues for the year amounted to \$260,704,578 and were 23 per cent larger than in 1940, while cost of sales and operating expenses showed a somewhat smaller increase over the 1940 fiscal year.

As a result of the continued improvement in earnings, the Cudahy directors during the year declared dividends on the 6 and 7 per cent preferred stocks which reduced arrears on these issues to \$15 on the 6 per cent and \$17.50 on the 7 per cent preferred.

The company's working capital on October 31, 1941 had been increased to \$26,904,074 against \$22,955,189 at the end of the preceding fiscal year, but the ratio of current assets had declined to 3.24 to 1; this was mainly due to the necessity for heavier inventories and receivables which required larger bank loans and accounts payable. Cash balance on October 31 was \$3,108,360 and receivables from customers and others rose from \$8,570,704 to \$13,389,520 during the year.

Inventories of products, ingredients and supplies increased during the year; Cudahy continued to use the same system of determining prices at which inventories were valued. Notes payable to banks and others increased from \$282,500 to \$6,207,500 and other current liabilities from \$4,547,962 to \$5,791,427.

Cudahy spent \$1,427,239 on new construction during 1941. New freezers and additional processing facilities were provided at St. Paul and a new canning factory built at Omaha.

During the year Cudahy settled its unjust enrichment and processing tax litigation with the Bureau of Internal Revenue by a break-even settlement with no payments by either party.

Following the federal court decision in the wage-hour test suit, Cudahy decided to pay all employees, not otherwise exempt, time and one-half for overtime without regard to the character of their work or the season. Back overtime and liquidated damages will be paid to employees who performed overtime work prior to the ruling.

Total taxes paid by the company (Continued on page 33.)

Tag is Good Place to Explain Use of Ingredients Strange to Public

By A. P. WILLIAMS

Manager of Consumer Distribution, Denison Mfg. Co.

WHEN BAI regulations were amended so as to require the listing of ingredients on sausage products, considerable to-do arose concerning the question of exactly how to meet the law. What style marking devices would the law accept for small size sausage products such as frankfurts? For the larger sausage products? What must be the size, shape, design, and copy-content of such markings?

However, little has been said about another equally important feature of such markings: To concentrate all attention upon legal acceptability may lead to costly error. It would be the same type of mistake as that made by the man who bought a horse to enter in a race for two-year-old fillies merely because the animal was two years old and a filly. He did not ask if the horse could run fast; it couldn't.

In other words, the legal correctness of the packer's sausage marking devices is only one of their essential requirements; in his own interest, he should also require of such devices that they be a real aid to merchandising and sales promotion programs.

For example, here's one problem created by the new regulations which your marking devices should help you to solve. It will probably be agreed generally that disclosure of ingredients as now required will tend to have an adverse effect on sales of certain types of products. That is to be expected, even though the ingredients have not been changed in the slightest way from formulae which have been used for years in making products the customer has bought merrily in large quantities.

Reaction to Ingredients

The reason is that some specific ingredient-names, such as "beef tripe," "sheep livers," "pork snouts," and "potato flour" have a negative sales appeal. A long-time customer may be unsold on a product listing such ingredients unless the packer explains to this customer the fact that: The ingredients are the same as those used in the product for years . . . or that the use of the particular ingredients is dictated by the fact that they actually give a better flavor to the sausage products . . . or perhaps are materials which, after proper processing and preparation are used because they give flavor and nourishment equivalent to more expensive ingredients.

There is no better time to explain these and similar facts to the customer than at the moment he is buying the sausage. There is no more effective way of making such explanations and selling arguments than on the marketing piece.

Besides being legally correct, then, the first requirement of the marking piece is that it provide space for explaining the points just mentioned. Furthermore, it is desirable that it be



THESE TAGS TELL A STORY

large enough to carry printed recipes and suggestions for storing and using the product to the customer's maximum satisfaction.

A second test your marking piece should meet is that of economy. The cost of marking should be low. The piece should be of such a nature that

it can be easily and quickly attached to the sausage.

Third, your marking piece should attract attention to your product, have a good appearance and be remembered by the customer.

Lacquered string tags have long been used on large size sausage products by many packers to attain the merchandising and selling advantages listed above. In circular letter No. 2323, dated July 5, 1941, Dr. John R. Mohler, chief of the BAI, stated that such tags—subject to a certain restriction as to method of attaching—are acceptable for carrying ingredient information on the larger size sausage products. The restriction as to method of attaching says that the tags must be *securely* affixed to the sausage. The exact method of affixing or attaching was not described. However, several large packers have submitted tags attached in the following manner and obtained BAI approval on the tags and method of attaching.

Tying on the Tag

The accepted method is to tie the tag with a knot around the neck of the sausage casing at the point where the hanging cord extends. See illustrations. It is necessary actually to tie the string tightly, using a square knot or any other knot which is secure.

The diagram and notations explain the method. Tags tied in the usual manner dangled as much as several inches away from the sausage. That dangling was the principal objection to the use of tags. That objection is overcome by this new method of attaching.

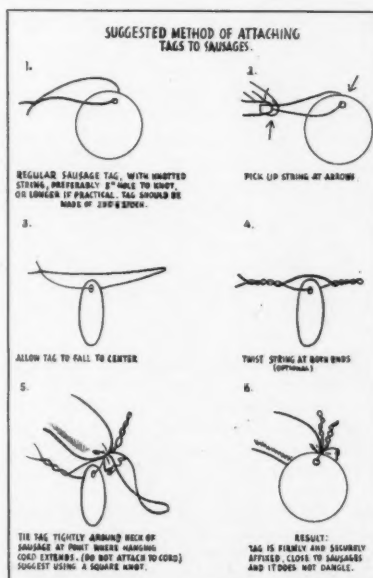
A tag with the string looped and two loose ends might also be used. However, tag-making machinery cannot string tags in that fashion automatically. Accordingly, the "loose-ends" strings must be tied to the tags by hand; they raise the cost of tags; they are slower to produce. Furthermore, such tags would give no particular advantage. As illustrated in the diagram, tags strung in the regular way can be attached quickly, easily and securely.

It must not be assumed that any of the information given above is a guarantee of approval of your tag by the BAI. It is not and cannot be! Each packer must obtain individual approval on the design, copy and method of attaching of each of his tags. BAI regulations specify the manner in which to apply for approval.

Brand or Band Required

Another very important point to remember is that the tag cannot carry the inspection legend nor the net weight. Each of these legally required items must be branded on the product itself—unless the packer wishes to use a band. In that event, he can incorporate inspection legend and net weight on the band with the list of ingredients and the other information discussed here. If a band carrying inspection legend and net weight is used, the

(Continued from page 22.)



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BAI Meat Division Approved 81,799,000 Carcasses in '41

WORK of the meat inspection division of the Bureau of Animal Industry was expanded during the fiscal year ended June 30, 1941, especially in connection with inspection performed for the armed forces, according to the annual report of the Bureau of Animal Industry, made by John R.

of added substances, inclusion of unapproved substances and failure to conform with label statements.

A report on meat investigations and research conducted by the Bureau will appear in an early issue of THE NATIONAL PROVISIONER.

Meat and meat food products pre-

ANTE MORTEM AND POST MORTEM INSPECTIONS OF ANIMALS, FISCAL YEAR 1941

Kind of animal	Ante mortem inspection			Post mortem inspection		
	Passed	Suspected ¹	Condemned	Passed	Condemned	Total
Cattle	10,025,286	101,240	3,943	10,131,469	10,065,179	10,126,861
Calves	5,383,638	7,456	3,889	5,396,483	5,373,607	5,393,566
Sheep and lambs	17,806,102	5,681	5,855	17,817,588	17,765,482	17,811,612
Goats	5,447	5	24	5,476	5,423	5,452
Swine	48,580,051	128,046	18,541	48,727,238	48,575,163	48,710,059
Horses ²	14,614	27	11	14,652	14,489	14,641
Total	81,818,138	243,005	31,763	82,092,906	81,799,343	82,062,191

¹"Suspected" is used to designate animals suspected of being affected with disease or condition that may cause condemnation in whole or part on special post mortem inspection.

²Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats, and swine are slaughtered and their meat handled and prepared.

Mohler, chief, to the Secretary of Agriculture.

Inspection of livestock and meat products was conducted by the Bureau at 668 establishments in 257 cities and towns during the fiscal year closed on June 30; inspection was inaugurated at 19 establishments and withdrawn from 19.

Ante mortem inspection was given to 82,092,906 animals in 1940-41 and post mortem examination to 82,062,191 head; of these, 81,799,343 head passed the post mortem examination. Data on inspection of animals, by type, are given in the table above.

Service was rendered to 15 government agencies in the examination of meat products for condition and conformance to specifications. This service increased from about 145½ million lbs. in the 1940 fiscal year to more than 425½ million lbs. in 1941. The principal increases were in inspections for the Federal Surplus Commodities Corporation and the Navy Department.

Reinspection and certification of meat and meat food products for export shipment and the examination of imports of foreign meat products decreased during the year by 15.3 and 8.1 per cent, respectively. The BAI inspected and passed for export 22,254,268 lbs. of beef and beef products, 349,087,522 lbs. of pork and pork products and 302,082 lbs. of mutton and lamb.

Scientific examinations and chemical analyses of meat and meat food products were conducted in meat inspection laboratories throughout the country. Of the 28,972 samples examined, adverse reports were rendered on 2,821. These reports were due principally to excessive water in sausage, excessive dried skim milk in sausage, excessive fatty tissue in pork sausage, excessive water in smoked meat, failure to declare presence

pared and processed under Bureau supervision are shown in the table below, which is a record only of inspection performed and is not a statement of the actual quantity inspected:

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER SUPERVISION, FISCAL YEAR 1941

	Quantity Pounds
Placed in cure:	
Beef	129,615,570
Pork	2,947,122,181
Smoked and/or dried:	
Beef	56,873,406
Pork	1,774,535,074
Sausage:	
Fresh, finished	144,091,392
Smoked and/or cooked	621,441,246
To be dried or semidried	123,833,490
Loaf, headcheese, chili con carne, jellied products, etc.	129,561,444
Cooked meat:	
Beef	6,583,114
Pork	263,032,394
Canned meat and meat food products:	
Beef	92,665,233
Pork	314,860,686
Sausage	46,329,400
Soup	237,871,922
All other	168,653,333
Bacon, sliced	313,663,599
Lard:	
Rendered	1,375,714,101
Refined	1,081,252,383
Canned	10,847,262
Rendered pork fat:	
Rendered	112,955,648
Refined	47,775,380
Canned	2,470,719
Oléo stock	124,078,967
Edible tallow	63,232,514
Compound containing animal fat	233,935,429
Oleomargarine containing animal fat	49,498,838
Miscellaneous	20,869,263
Horse meat, chopped	843,787
Total	10,514,837,896

¹This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once, owing to their having been subjected to more than one processing treatment, such as curing first and then canning.

CARE IN HOG SCALDING

Careless work in hog scalding costs money. Read "PORK PACKING." The National Provisioner's handbook on operations in the pork plant.

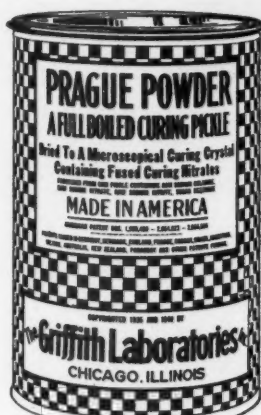
PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

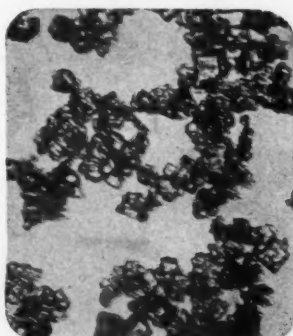
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PRAGUE POWDER will cure Sausage Meats in the Silent Cutter as the cutter turns, and cures Sweet Pickle Hams in 3 days. Why Waste Time? See Booklet. PRAGUE POWDER has all the curing elements combined in each crystal and dissolves quickly, creating a lasting color on the lean of the meat and makes friends, and a "Rich, Ripe Flavor" increases sales. Be Selective! We know you would like a "Mellow Mild Cure" so we recommend PRAGUE POWDER as your curing material because it does good work. Many packers are changing over from the Pickle method to Dry Rubbing Process. Improvements are making constant changes. Keep up to date. We say "produce the best ham possible". Give it the most pleasing natural ham flavor. Make the style right and your production line will run at top speed. We favor a "Short Time Cure". We wish you a Happy New Year.



Analysis Never Varies



This is Prague Powder as seen through the microscope.



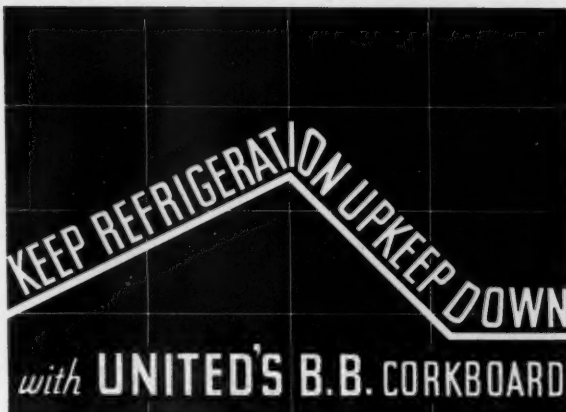
A splash of Prague Powder Enlarged to High Magnification.

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Milwaukee, Wis.
New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

Up and down the MEAT TRAIL

Hull Club Christmas Party

Hull & Dillon Packing Co., Pittsburg, Kans., staged the twelfth annual Hull club Christmas party in the Collegiate room, Hotel Besse, on December 20. Employees attending the gay event enjoyed refreshments, including Cook brand ham and baby beef in sandwiches, dancing, cards, and a musical program which was climaxed by the arrival of Santa Claus. E. D. Henneberry, president of Hull & Dillon, was general chairman of the party and gave a brief address. Victor Gerwert, Hull club president, assisted Mr. Henneberry in planning the event.



E. D. Henneberry

Packers Rally to Victory Drive with Bond Purchases

That the meat packing industry can be counted on to do its part in the nation's Victory Program, not only by sticking to its task of producing meat for civilians and the armed forces, but also through financial support to the war effort, was evident this week in numerous reports reaching The National Provisioner:

At San Antonio, Tex., 163 employees of the Roegel Packing & Provision companies received \$25 defense bonds as Christmas gifts. The bonds were given by William and August Roegel, proprietors of the two firms.

The CIO United Packinghouse Workers' union at Cudahy, Wis., has started a drive to raise \$20,000 for the purchase of a pursuit plane for the U. S. Army, with Mayor Vincent Totka as drive chairman.

Thor Shakstad, business manager for the Amalgamated Meat Cutters & Butcher Workmen, an AFofL affiliate comprised of employees of Oscar Mayer & Co., Madison, Wis., has announced that all surplus money of the local will be invested in U. S. defense bonds. The union has already purchased \$1,500 worth of the bonds.

Ohio City Gets New Plant

H. M. Schoby, H. Day and R. Bean are the owners and operators of a new meat packing establishment which opened early this month at Hillsboro, O.



BY GOLLY! THESE ARE NO MINNOWS, SAYS PINKNEY

Ray Pinkney (left) and Fred Miller, president and treasurer of the Pinkney Packing Co., Amarillo, Tex., look over the fish they caught on the first day of a trip to Guayamas, Mexico. The "haul" shown here includes sea bass, grouper, spotted rock bass and yellow tail. They were caught in the Gulf of California out of Guayamas. The picture was taken in the plant after Messers Pinkney and Miller returned to Amarillo.



GOLD BUTTON PACKER BRINGS HOME DEER

H. H. Keim (left) president of H. H. Keim Co., Nampa, Ida., celebrated his eighty-first birthday by an airplane hunting expedition into the primitive area of Idaho on the Big Salmon (river of no return). Others in the party were (left to right) J. A. Trimble; Wallace B. Keim, vice president of the Keim company; James Robinson, pilot, and E. L. Kinney (not shown). The party bagged eight deer and a number of fish. Despite his years, the elder Mr. Keim shot his deer about 100 yds. from camp.

Known as the Hillsboro Packing & Provisions Co., the firm will carry on a wholesale business only, doing its own slaughtering and processing meats in

its own plant. The company has leased a building for a 5-year period and plans to equip it immediately. The proprietors are all residents of Springfield, O.

Personalities and Events Of the Week

Ira Loewenstein, president, Superior Packing Co., St. Paul, was honored at a Christmas party and steak dinner staged by the company's foremen and department heads in Minneapolis on December 18. About 65 employees and guests participated. Mr. Loewenstein was presented with a set of traveling bags. The company, which is starting its fourteenth year of operation in St. Paul, recorded its largest volume in cattle slaughter and dollar sales during the past year.

Harry M. Jones, sales manager of Van Wagenen & Schickhaus Co., Newark and Jersey City, N. J. will retire on January 1 after completing 45 years of service with the company, 28 as sales manager. A testimonial dinner was given in his honor recently at the Newark Athletic club. Mr. Jones joined the company as a night clerk in the shipping department.

Sokol & Co., one of the nation's principal importers and exporters of food products, with general offices in Chicago, is paying salary bonuses this year ranging from 10 to 15 per cent, depending on length of service.

R. T. Foster, assistant manager of the Sioux Falls plant of John Morrell & Co., announced on December 13 that a new all-time employment record for the plant had been reached with a total of 3,121 employees, including 216 office workers.

B. Gissel, general manager, New York plant of Wilson & Co., and Mrs. Gissel are spending the Christmas week in Chicago.

Jacob Kegelman, 78, former superintendent of the Louis Burk and Swift & Company plants in Philadelphia, died on December 4 at his home in that city. He retired 12 years ago.

An addition to the offices of the Coast Packing Co., Los Angeles, is being erected at 3401 E. Vernon ave. at a cost of \$4,000.

Edwin Floyd Beck, treasurer of the Kistler Leather Co., Boston, died on December 18 in a local hospital after an illness of five months. A resident of Needham Heights, he had been associated with the leather company for 40 years, the last 15 as treasurer.

Samuel D. Eisendrath, 79, for many years associated with a tannery at Racine, Wis., and later operator of a Tannery at Grafton, Wis., died in Chicago on December 20, apparently the victim of a heart attack. He retired several years ago.

A petition for a certificate of incorporation was filed recently by David W. Niesenbaum, Philadelphia, with the Pennsylvania state department for the Universal Meat Products Co., to be established in that city. The company proposes to "make, manufacture, smoke and cook all kinds of hams and other meats and meat products; to export,

PRIZE LAMB CARCASSES AT HOLIDAY SHOW IN NEW YORK

Attractive displays of prize cattle, calves and lambs purchased at the International Livestock show at Chicago were featured at the annual Christmas show held by the United Dressed Beef Co. on December 14. All sections of the plant and coolers were gaily decorated with holly, laurel and pine. Lighted Christmas trees with a farm yard scene added to the festive air of the occasion.



import, manufacture, buy, sell, trade, and deal in meats and meat products of all kinds; to carry on a general agency, and to act as a manufacturers' representative."

Sven W. Lund, vice president, Swift & Company, and Edwin G. James, E. G. James Co., Chicago, are among the new members approved by the directors of the Chicago Board of Trade recently. The directors voted to close the exchange at noon on December 24 and December 31.

Denholm Packing Co., Pittsburgh, is currently undergoing a gradual modernization program to be completed sometime in 1942, reports M. Kieffer, president and treasurer. New compressors for the refrigeration system are an important feature of the activity.

An emergency appendectomy on December 18 confined Mrs. Martin A. Saxe in the Beth David hospital, New York. She is the wife of Martin A. Saxe, Spicene Co. of America. Mr. Saxe and his business associate, Harry E. Altman, had planned a joint holiday trip, but cancelled their arrangements.

Ammonia fumes from a broken refrigerator compressor trapped 75 employees in the four-story provision plant of Bernard S. Pincus, Philadelphia, on December 15. Seventeen employees, in-

cluding N. M. Pincus, general superintendent, were given hospital treatment for shock and inhalation of fumes.

Operations at the Fairmount, N. D., plant of the Cudahy Packing Co. were resumed recently when more than 100 employees returned to work, terminating a strike of three weeks' duration. A pay raise of from 5 to 7½¢ per hour was granted by the company.

Plankinton Packing Co., Milwaukee, which sponsored broadcasts of the University of Wisconsin football games this season over the Wisconsin network, is now sponsoring play-by-play accounts of the university's basketball games over the same stations.

C. F. Tanner, assistant auditor for Swift & Company at S. St. Joseph, Mo., left December 20 for a week's vacation trip. He and Mrs. Tanner will visit their son, Edward, in New York over the Christmas holiday.

Walter Manning Libbey, Lynn, Mass., for many years owner of a leather firm in that city, died on December 18 at his home at the age of 83. He retired 11 years ago from the leather business established by his father.

Edward Marsh, 60, retired wholesale and retail provision merchant in West Newton, Mass., died December 17 at his home in that city. He was in business there for 35 years.

Ted Bryce, who has been associated with the Cassidy Commission Co., Oklahoma City, for the past 24 years, will take office as president of the city's livestock exchange on January 1. Other officers elected include Pat Maloy, vice president, and Melvin Jones, secretary-treasurer.

William F. Fischer, sales manager of Magnus, Mabee & Reynard, Inc., celebrates his thirty-fourth year of service with the company this month. Very active in essential oil associations, he is one of the best known men in the industry.

The Milwaukee Sausage Co., Seattle, was among the food firms damaged in a mysterious fire which swept through

(Continued on page 24.)

Beef Extract Creator Dies

William Soutter, 80, veteran of Swift & Company, who was credited with the development of beef extract, died last month in Chicago, where he had made his home for more than half a century. Born in England, Mr. Soutter joined the British army as an 18-year-old and saw service in Egypt before coming to Chicago at the invitation of two brothers. He was best known in packing circles for his superintendency of the Northwestern Glue Co., a Swift subsidiary sold in 1921. After perfecting beef extract in the U. S. he went to South America for a year to introduce and supervise the technique there.

FOR ALL-OUT

DEPENDABILITY

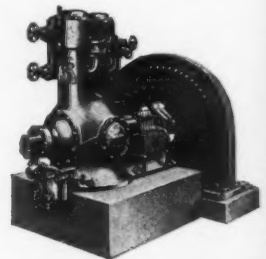
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WITH all-out production required for the duration of the war, dependable, trouble-free operation becomes the most important single consideration in selecting refrigerating equipment. Delay due to breakdowns, adjustments or repairs not only costs money but stops production at a time when it is more essential than ever.

BAKER equipment's reputation for dependability makes it first choice for your plant. From base plate to cylinder head, design and construction assure trouble-free, de-

pendable performance. Only the best pre-tested materials are used for each part. Timken roller crankshaft bearings, Nickelite connecting rod bearings, honed cylinders, and full force feed lubrication all do their bit to "keep 'em flying" year in and year out. These same features assure low-cost, efficient operation throughout the long life of the machine.

Profit by the experience of hundreds of other packing plant operators and install BAKER Refrigeration in your plant. Write today for complete information.



Baker Ammonia Compressor

AUTHORITY ON MECHANICAL COOLING FOR 37 YEARS

BAKER ICE MACHINE CO., INC.

1514 EVANS ST. . . . OMAHA, NEBR.
SALES AND SERVICE IN PRINCIPAL CITIES



Less than 1/2¢ PER LB. puts your

PORK SAUSAGE MEAT

in these sales-making

ZIPP Casings

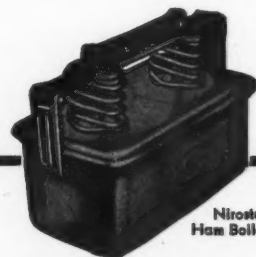
This package is sanitary. It's easy to handle . . . requires no weighing or special container. The casing cuts down on shrinkage. And the housewife likes this PORK ROLL because the patties are ready-formed, and left-over meat can be kept free from ice-box odors in the original wrapping. All this extra sales-appeal, for your pork sausage meat costs you less than 1/2¢ per lb. . . . probably less than your present packaging. Write for samples and prices on ZIPP Casings for packages of 1 to 5 lbs. or larger.



IDENTIFICATION, INC.

4541 N. Ravenswood Ave.

Chicago, Illinois



Nirosta Ham Boiler

Your Ham Maker will tell you about

A DELMANN

He'll tell you how the elliptical springs close the aitch-bone cavity firmly, why the covers don't tilt, how the ham can expand while cooking, how the self-sealing cover retains the ham juices in the container, how shrinkage and operating time are greatly reduced. And when he gets through, you'll realize why Adelmann Ham Boilers are "The Kind Your Ham Makers Prefer."

Because of priorities on Aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only in a few selected sizes. Ask for particulars today.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane; London. Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.

1916 - Our Twenty-fifth Anniversary - 1941

PLANT OPERATIONS

Ideas for Operating Men

Meat Fading Under Fluorescent Lamps Found No Greater

Light from fluorescent lamps causes no more fading of meat than light from other sources, the lamp division of the General Electric Co. has concluded after several tests.

Under the test set-up approximately equal quantities of light were provided by soft white fluorescent and 25 watt showcase filament lamps. A partition isolated the fluorescent and filament illuminated areas from each other. Shelves were mounted at various distances below the lamps so that different levels of illumination could be obtained. An adjoining area was screened off to prevent any light from reaching it, but shared the same temperature and air circulation conditions as the illuminated areas.

Slices of meat were cut so that their adjacent surfaces were known, thereby presenting surfaces which were identical in color and pattern. These slices were cut to provide five pieces of meat. Two of these were placed on the upper shelf, two on the lower shelf and one was placed in the dark area as a control. Thus all samples were exposed under conditions which were identical except for the type of illumination. The experiment was made in a refrigerator held at 38 degs. F.

The meats were exposed for periods ranging from one-half to six hours. After several tests had been run under these conditions, it was apparent that no greater color changes occurred under fluorescent lighting than under tungsten filament lighting at any intensity up to 300 footcandles. In other words, samples exposed for one-half hour under 30 footcandles showed the same degree of fading for both kinds of light, and practically the same relationship held true at 300 footcandles intensity. Of course the degree of change was greater under both types of light because of the greater intensity of illumination. This equality in fading held true at all levels of illumination, except that at the higher illumination levels the effects of tungsten filament lighting were more pronounced than those of the fluorescent lamps, due to the greater invisible radiant energy which turned the meat surface somewhat brownish.

It appears to be perfectly safe to conclude from the above that:

1.—The speed or degree of change in appearance is proportional to the amount of light reaching the meat. The more light, the more change.

2.—The speed or degree of change will be practically the same at any

given level of illumination, whether the light source be fluorescent or tungsten filament.

3.—The ultimate amount of change is a product of time and intensity; hence, changing any factor will change the result.

It is interesting to note that the Commercial Refrigerator Manufacturers Association recently told its members that there is nothing mysterious about fluorescent lighting to cause accelerated fading or changes in appearance and that the greater degree of change noticed is due to the higher level of illumination in fluorescent-lighted cases and not to the type of lamp used. The association believes that the increased display value of these higher levels of illumination greatly offsets the inconvenience of following certain desirable practices. These include:

1.—Frequent arrangement of the contents of the display case.

2.—Placing the meats which fade most quickly farthest from the lamps. (This is no hardship when fluorescent lamps are used since they provide "light for selling" levels both on the shelf and in the bottom of the refrigerated case.)

3.—Rotating the pieces from which cuts are made so as to present fresh surfaces at all times.

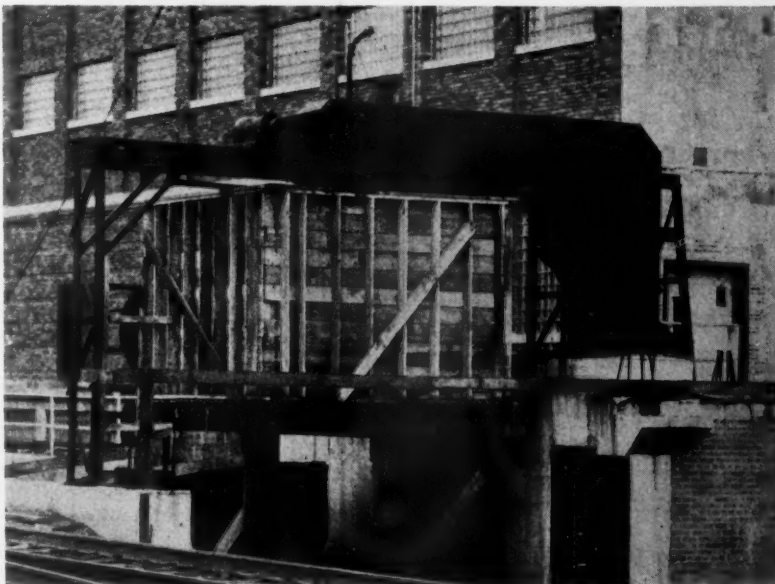
Semi-Dry Manure Handled In More Sanitary Manner

Many packers have failed to solve the paunch manure problem satisfactorily—probably because this waste product yields no income. They have been inclined to handle it in the most simple and economical manner possible—generally by a crude method which results in unsightly and unsatisfactory conditions.

One packer has materially improved conditions about his plant by dewatering paunch manure on a revolving screen. The paunch manure, as well as the contents of hog stomachs, are carried to the screen in a special sewer. The screen is of fine mesh about 6 or 7 ft. in diameter and 12 ft. long. It operates in a metal casing; water released from the manure finds its way to the sewer through a drain in the bottom of the casing.

The screen is installed at a slight angle and revolves slowly. Paunch manure and water enter at one end. Water is drained off and the manure works gradually to the other end where it falls into a bucket conveyor which carries it to a tight, enclosed and elevated overhead bin. From the bin it is loaded through a chute into trucks.

The principal advantage of this method of handling paunch manure is that it eliminates the unsightly conditions which usually prevail at the manure loading point. A considerable percentage of the water is removed by the screen and the manure is relatively dry when chuted into the trucks. This packer believes that the fixed cost of the equipment and the expense of operating the screen and conveyor are relatively unimportant in view of the benefits obtained from this method of handling.



EFFICIENT DISPOSAL OF PAUNCH MANURE

This is the terminus of bucket elevator which carries manure from revolving dewatering screen to bin. Manure is dumped into trucks from the bin. It is relatively dry when it is loaded in trucks for removal.

FOOD FIELD FOR WOMEN?

A special committee of food products women executives, including Mrs. Beth McLean, home economist of Swift & Company, and Miss Dorothy Gill, director of the consumer relations department, Libby, McNeill & Libby, is surveying the industry for women's job possibilities and requirements, it is announced by Mrs. Leon Rutledge Carroll, director of the Homemaker's Institute, who is chairman of the group.

Fourth in a series of 26 industrial reports sponsored by the Women's Executive Committee, a non-profit organization of business women, the food products study will include a description of each job listed, a dictionary of important technical terms, and other data which employers believe valuable in helping girls prepare for positions in the industry. The information will be interpreted at a free "job clinic" in Chicago early in January.

FINANCIAL NOTES

Liquidating dividends totaling approximately \$165,000 have been paid by the Jacob Dold Packing Co. to apply against participating certificates issued to preferred stockholders. Last year the firm paid the initial dividend of \$35 per share, totaling more than \$1,000,000. This year's liquidating dividend amounted to \$5 per share and was paid

on approximately 33,500 shares out of a total of 35,555 shares outstanding. The remaining shares represents stock held by individuals in foreign countries and persons of whom the company has no record. According to president Edwin C. Andrews, chairman of the board of liquidating trustees, the estimated value of the excess of realizable assets over liabilities, as of October 31, was \$427,216, before payment of the second dividend.

John Morrell & Co. has declared a dividend of 50c per share on the common stock, payable January 26 to all stockholders of record on January 3.

Wesson Oil & Snow Drift Co. has declared a dividend of 25c on its common stock, payable on January 2, 1942 to all shareholders of record on December 15.

U. K. RESTRICTS HORSE MEAT

To eliminate abuses which had arisen in connection with the sale of horse meat, the British Ministry of Food last month issued an order controlling the sale of horseflesh and establishing maximum prices for sides, foresh, hinds and numerous retail cuts. The order prohibits the sale of this meat for human consumption at any establishment where meat other than horseflesh is sold for that purpose or where horseflesh not fit for human consumption is sold.

Book Reviews

FOOD ANALYSIS.—Published by McGraw-Hill Book Co., Inc., New York City. 607 pages, 132 figures, 50 photomicrographs and 94 tables. Fourth edition. Written by A. G. Woodman. Price \$4.00.

The fourth edition of this standard work on food analysis presents a thorough revision and brings up to date the methods of analysis previously presented. Meat curers will be interested in the more complicated procedures for the determination of sugars, made necessary by the inclusion of dextrose on par with cane sugar. The section in colors has been retained in its original scope, but that dealing with preservatives has been shortened.

Fields covered in the book include general methods, microscopic examination, food colors and preservatives, milk and ice cream, edible fats and oils, carbohydrate foods, cocoa and chocolate, spices, cider vinegar, flavoring extracts and alcoholic foods. While this book does not cover the analysis of meats and meat products, it contains much of value to the chemist in the meat packing industry.

A meal without *Meat*
is a meal incomplete



Take it from me:

YOU CAN DEPEND ON
STANGE C.O.S. TO
TAKE THE GUESSWORK
OUT OF SEASONING!

THE STANGE CHEF
is at your service

We invite you to
make full use of our
new test kitchen and
laboratory facilities.

And that isn't all. Stange's Cream of Spice Seasonings add new sales punch to sausage, meat loaves and specialties! You can depend on C.O.S. for uniformity of blend, seasoning power and strength. Remember, it's the flavor that counts in your bid for profitable repeat sales. Take the guesswork out of your seasoning by switching to Stange's C.O.S. now!

WM. J. STANGE COMPANY
2536-40 W. MONROE ST., CHICAGO

Western (923 E. 3rd St., Los Angeles)
Branches (1250 Sansome St., San Francisco)

BEMIS SCALE COVERS

Keep your scales accurate and clean—protect them against damage from moisture and dirt with Bemis scale covers, made of heavy, durable duck...waterproofed or untreated. Write for a free sample to "Headquarters for packing house textile needs!"

BEMIS BRO. BAG CO.
ST. LOUIS . . . BROOKLYN

SATISFACTION GUARANTEED

You've never quite received full value from your Beef Bag Dollar until you've tried CAHN BEEF BAGS and noted their obvious superiority. A single test will convince you. Send us an order today.

**BEEF
BAGS**
FROM

fred c cahn
222 W. ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI

Defense Savings Pay-Roll Allotment Plan

Now company heads can help their country, their employees, and themselves

voluntary pay-roll allotment plan helps workers provide for the future helps build future buying power helps defend America today

This is no charity plea. It is a sound business proposition that vitally concerns the present and future welfare of your company, your employees, and yourself.

During the post-war period of readjustment, you may be faced with the unpleasant necessity of turning employees out into a confused and cheerless world. But you, as an employer, can do something *now* to help shape the destinies of your people. Scores of business heads have adopted the Voluntary Pay-roll Allotment Plan as a simple and easy way for every worker in the land to start a *systematic* and *continuous* Defense Bond savings program.

Many benefits . . . present and future. It is more than a sensible step toward reducing the ranks of the post-war needy. It will help spread financial participation in National Defense among all of America's wage earners.

The widespread use of this plan will materially retard inflation. It will "store" part of our pyramiding national income that would otherwise be spent as fast as it's earned, increasing the demand for our diminishing supply of consumer goods.

And don't overlook the immediate benefit . . . money for defense materials, quickly, continuously, *willingly*.

Let's do it the American way! America's talent for working out emergency problems, democratically, is being tested today. As always, we will work it out, without pressure or coercion . . . in that old American way; each businessman strengthening his *own* house; not waiting for his neighbor to do it. That custom has, throughout history, enabled America to get things done *of its own free will*.

In emergencies, America doesn't do things "hit-or-miss." We would get there *eventually* if we just left it to everybody's whim to buy Defense Bonds when they thought of it. But we're a nation of businessmen who understand that the way to get a thing done is to *systematize* the operation. That is why so many employers are getting back of this Voluntary Savings Plan.

Like most efficient systems, it is amazingly simple. All you have to do is offer your employees the convenience of having a fixed sum allotted, from each pay envelope, to the purchase of Defense Bonds. The employer holds these funds in a separate bank account, and delivers a Bond to the employee each time his allotments accumulate to a sufficient amount.

Each employee who chooses to start this savings plan decides for himself the denomination of the Bonds to be purchased and the amount to be allotted from his wages each pay day.

How big does a company have to be? From three employees on up. Size has nothing to do with it. It works equally well in stores, schools, publishing houses, factories, or banks. This whole idea of pay-roll allotment has been evolved by businessmen in cooperation with the Treasury Department. Each organization adopts its own simple, efficient application of the idea in accordance with the needs of its own set-up.

No chore at all. The system is so simple that A. T. & T. uses exactly the same easy card system that is being used by hundreds of companies having fewer than 25 employees! It is simple enough to be handled by a check-mark on a card each pay day.

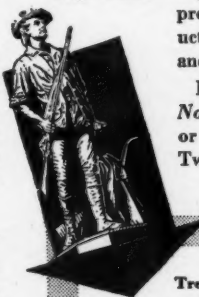
Plenty of help available. Although this is *your* plan when you put it into effect, the Treasury Department is ready and willing to give you all kinds of help. Local civilian committees in 48 States are set up to have experienced men work with you just as much as you want them to, and no more.

Truly, about all you have to do is to indicate your willingness to get your organization started. We will supply most of the necessary material, and no end of help.

The first step is to take a closer look. Sending in the coupon in no way obligates you to install the Plan. It will simply give you a chance to scrutinize the available material and see what other companies are already doing. It will bring you samples of literature explaining the benefits to employees and describing the various denominations of Defense Savings Bonds that can be purchased through the Plan.

Sending the coupon does nothing more than signify that you are anxious to do *something* to help keep your people off relief when defense production sloughs off; *something* to enable all wage earners to participate in financing Defense; *something* to provide tomorrow's buying power for your products; *something* to get money *right now* for guns and tanks and planes and ships.

France left it to "hit-or-miss" . . . and *missed*. Now is the time for you to act! Mail the coupon or write Treasury Department, Section A, 709 Twelfth St. NW., Washington, D. C.



FREE - NO OBLIGATION

Treasury Department, Section A,
709 Twelfth St. NW., Washington, D. C.

Please send me the free kit of material being used by companies that have installed the Voluntary Defense Savings Pay-Roll Allotment Plan.

Name _____

Position _____

Company _____

Address _____

By-Products' Competitors

(Continued from page 11.)

er. All ingredients of this new stabilizer are prepared from by-products.

Several important true synthetic competitors may be mentioned in this group. First of all, let us mention synthetic glycerin. In World War I, a shortage of fats prompted Germany to develop a fermentation process by which glycerin could be obtained from starch and other carbohydrates. This contribution was surpassed by the petroleum industry's development of synthetic glycerin from propylene. This material is available in vast quantities. Ample supplies of glycerin derived from fats made it poor economy to build huge synthetic glycerin plants, but this picture will soon change as a result of recent developments. Competition cannot be considered serious until glycerin derived from petroleum can be produced at a much lower cost than at present.

The unique properties of glycerin, which are many and varied, have stimulated much research to find cheaper materials which are suitable as substitutes for certain purposes. Many of these substitutes have been developed, but none has replaced glycerin in all of its many uses. Glycerin's ability to hold moisture has been duplicated in sorbitol derived from sugars, ethylene and diethylene glycols derived from natural gas, and polyhydroxy amides, a development of the meat packing industry. Only ethylene glycol has found its way

into munitions. Instead of replacing glycerin it has served as an improving agent so that more glycerin can be used.

Precipitated calcium phosphate, as prepared from mineral chemicals, might be considered a competitor of bone meal but has been used only in medicinals. Bone meal represents a relatively cheap source of this substance, and exceeds only the natural minerals in cost.

Although synthetic resins have replaced bones in the field of button and novelty manufacture, and natural mineral deposits have long since made it impractical to use bone as a source of technical phosphates, research has found new and better outlets for bone meal. One of these is important in national defense—its use in processing copper wire and molds.

Another development which is of somewhat less importance insofar as volume is concerned is the use of special amorphous bone phosphates in water purification in the Southwest. These special meals have the unique property of absorbing and holding the destructive fluorine constituents which are prevalent in the water in that area. This was a contribution of the University of Arizona.

In closing I should like to analyze the general trend of this competition and the packing industry's reaction to it. The general trend of the competition is rather clear. We can expect to see a large and ever-increasing number of true and pseudo-synthetic materials

which will be useful in fields now supplied by packinghouse by-products. This competition is healthy and should not cause alarm.

Let us consider this competition to be an incentive. What are we doing about it? Packinghouse by-products have usually offered ample volume and low price. Every one of these products comes from animal life and is of natural origin. Many of their properties are unknown. As long as we are able to find profitable use for them it is possible that we will overlook some of their valuable characteristics, and discover them only when it is necessary to do so.

It is my opinion that as this competition becomes stiffer, greater contributions will come from packinghouse laboratories and the raw materials from which we derive our new developments will become more valuable.

Use Tags to Tell Facts

(Continued from page 13.)

product does not need to be stamped.

The packer should remember the following points in ordering such tags:

1.—Copy on tags must follow labeling instructions as covered by law. It is understood that tags may be printed as follows: **FACE**—Product Name, Manufacturer's Name and Address, Ingredient Phrase. **REVERSE**—Repeat copy on face, or use advertising, trademark, or informative copy.

2.—If quick delivery is required, the packer can help get it by preparing his own sketches or drawings and obtaining BAI approval before calling on the tag manufacturer. This same remark applies if the packer uses the band type of marking mentioned above.

3.—A 200-lb. tag stock is suggested for best results. This weight of stock will stand up well under the vastly increased strain placed on the tag by the new method of attaching.

4.—A long string is desirable for easy tying. A length of 7 in. from hole to knot is possible on today's automatic tag stringing machines.

5.—When ordering, keep quantities low, not only to facilitate quick deliveries, but also to avoid costly inventory loss should BAI rules be changed—a not unlikely occurrence during this "shakedown" period.

RIVAL'S UNIQUE SIGNBOARD

Looming brilliantly above heavy streams of traffic on Chicago's north side, a new 35- by 25-ft. electric sign has been erected by Rival Packing Co. to promote sales of Rival dog food. The sign, which advises motorists that it's "time to buy" Rival dog food, is equipped with a time recording panel believed to be the only one of its kind in the country. Instead of employing the traditional clock face, the sign flashes the time by means of a series of neon tubes which form outline of the hour and minute.

REDUCE OPERATING COSTS WITH THE Automatic JOURDAN!

Today, with efficiency the watchword of the nation, more and more packers and sausage manufacturers are switching to the JOURDAN Process Cooker. Speedier production and lowered production costs count now more than ever before; for truly outstanding results, you too, need the new JOURDAN! The JOURDAN will cook a complete batch of sausage entirely without handling . . . sausage is cooked automatically on the rail on the cage and on the stick. Patented circulating, percolating cooking action renders every sausage clean, attractive and always uniform . . . color is applied at the same time sausage is cooked. Get all the facts about the new JOURDAN today!



Manufactured under the following patents: No. 1,690,449 dated Nov. 6, 1928 and No. 1,921,231 dated Aug. 8, 1933. Other Patents Pending.

JOURDAN

PROCESS COOKER CO.

814-32 W. 20th ST., CHICAGO, ILL.

Western Office:

3223 San Leandro Street, Oakland, Cal.

U. S. Buys Record Lot of Army's "C" Ration

THE largest purchase of Army Type "C" Field ration ever made, totaling 30,000,000 cans, was announced this week by the Chicago Quartermaster Depot. The contracts amounted to \$3,212,000 and were awarded to 21 companies. Earlier the depot made the initial purchase of 6,000 Type "K" Field ration calling for 6,000 cans each of pork luncheon meat, veal luncheon meat and cervelat sausage. Geo. A. Hormel & Co. received the entire award for furnishing the meat components.

In explaining the significance of the Type "C" order, Brigadier General Joseph E. Barzynski, commanding general of the Chicago Depot, said that this not only represents the largest day's purchase of a single subsistence item made at the depot, but is equal to the sum of an entire year's purchases during normal peacetime periods.

A large portion of Type "C" ration will probably be shipped to the Far East for emergency use and consumption by troops in the Philippines and other eastern stations, when separated from their regular food supplies. The 30,000,000 cans comprise 5,000,000 full individual rations—one day's ration consists of six cans—three of the meat component and three of the biscuit component. It provides a wholesome, balanced, and tasty diet and was developed by the subsistence research laboratory at the Chicago Quartermaster Depot.

This emergency ration will undergo the acid test of actual battle conditions for the first time when it reaches the Far East since its experimental adoption in 1939. Numerous refinements have been made in its several components since the first large-scale use in the 1939 maneuvers. Most important changes were reduction in size of the meat units from 15 to 12 oz. and the replacement with five pieces of hard candy for the former fudge square.

The awards for supplying the meat components of the ration were as follows:

MEAT AND BEANS

Firm	Amount cans
H. J. Heinz Co.	2,200,000
Stokely Bros., Inc.	1,100,000
Hunter Packing Co.	620,000
Gerber Food Products	500,000
Libby, McNeill & Libby	400,000
Kingman & Co., Inc.	180,000

MEAT AND VEGETABLE HASH

Thrift Packing Co.	2,018,000
Libby, McNeill & Libby	800,000
Wilson & Co., Inc.	750,000
Kingman & Co., Inc.	568,000
Stokely Bros., Inc.	500,000
Venice Maid Co.	264,000
Foell Packing Co.	100,000

MEAT AND VEGETABLE STEW

Stokely Bros., Inc.	3,138,000
Libby, McNeill & Libby	800,000
College Inn Food Products	468,000
Venice Maid Co.	264,000
Cudahy Packing Co.	250,000
Armour and Company	80,000

Invitations were also issued this week by the Chicago Depot requesting informal bids for large quantities of boneless beef, canned chili con carne and canned bacon.

FOOD MACHINERY SECTION SET UP BY OPM

In one of the latest moves made by the federal government to insure that necessary machinery and equipment will be made available for production of food products for civilian use, R. F. Wilson has been appointed head of the food products machinery section, Industrial and Office Machinery Branch, Office of Production Management. He was formerly assistant to the president of the Associated Grocery Manufacturers.

Mr. Wilson will deal with requests of manufacturers for machinery and equipment involving strategic materials and other matters arising in connection with production of foods for civilian use. Machinery needed in food industries for production of military supplies comes under other OPM commodity divisions. The organization being set up by Mr. Wilson includes a canning machinery section, headed by S. O. Neal, president, Eastern Can Co., and meat packaging machinery, scales and balances, headed by D. M. Crim, formerly with the USDA.

Overtime May Be Paid In Defense Securities

While employees cannot waive their rights to time and a half for overtime after 40 hours, they may voluntarily accept straight time in cash and the balance in defense securities, according to an announcement made this week by Baird Snyder, acting wage and hour administrator, in response to several inquiries as to whether employees may work more than 40 hours in one work-

week and be paid at straight time.

"Under the Fair Labor Standards Act," Mr. Snyder stated, "they cannot change the law by waiving the overtime provision. However, if workers voluntarily wish to make a contribution to the Victory program, they may agree with their employers to accept their overtime compensation in defense bonds or similar government securities."

PACKAGE SITUATION TIGHTER

Functional design will be the keynote of 1942 packaging, *Advertising Age* predicted this week following a survey of packaging developments in view of growing materials shortages and other war-imposed restrictions. "Consumer goods packages next year will be neat but not gaudy," the publication declared.

More and more food advertisers are turning to glass containers as the can situation becomes more difficult due to new war developments in the Far East, where principal tin sources are located. Use of tin foil and cellophane in packaging have been curtailed and further restrictions are expected momentarily. The situation regarding supplies of box board, pigments and metallic inks is also clouded with uncertainty.

No definite announcement was forthcoming this week in connection with the meat industry's voluntary program to reduce paper consumption 25 per cent, but new developments may be expected soon, according to Paul Walker, Morris Paper Mills, Chicago. Mr. Walker and J. H. Clark, Swift & Company, comprise the Office of Production Management-appointed committee on paper conservation in the meat industry.

HOG CUT-OUT RESULTS SHOW LITTLE CHANGE

(Chicago costs and prices, first two market days of week)

While the relationship of hog costs to total product values did not change much during the first two days of the week, there was a noticeable seasonal drop in hog prices and total product values. Plus margin on light hogs was the same as last week, while profit on mediums rose to 6c per cwt. Heavy hogs were still in the red.

—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—			
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.10	22.7	\$3.20	13.90	22.2	\$3.09	13.80	21.7	\$2.99
Picnics	5.70	19.1	1.09	5.50	19.0	1.05	5.50	19.0	1.05
Boston butts	4.00	21.8	.87	4.00	21.8	.87	4.00	21.3	.85
Loins (blade in)	9.90	16.6	1.64	9.70	16.6	1.61	9.70	16.6	1.61
Bellies, S. P.	11.00	17.6	1.94	9.70	17.2	1.67	7.90	15.6	1.23
Bellies, D. S.	2.00	11.5	.23	4.00	11.3	.45
Fat backs	1.00	8.0	.08	3.00	8.4	.25	4.20	8.7	.37
Plates and jowls	2.50	9.5	.24	2.50	9.5	.27	3.30	9.5	.31
Raw leaf	2.20	10.0	.22	2.10	10.0	.21	2.10	10.0	.21
P. S. lard, rend, wt.	12.40	10.0	1.24	11.40	10.0	1.14	10.60	10.0	1.06
Spareribs	1.70	14.0	.24	1.60	12.0	.19	1.60	11.0	.18
Trimnings	3.00	13.1	.39	2.80	13.1	.37	2.80	13.1	.37
Feet, tails, neckbones	2.0015	2.0015	2.0015
Offal and miscellaneous474747
TOTAL YIELD AND VALUE	60.50		\$11.77	70.50		\$11.57	71.50		\$11.30
Cost of hogs per cwt.		\$10.93			\$10.90			\$10.80	
Condemnation loss		.06			.06			.06	
Handling and overhead		.62			.55			.49	
TOTAL COST PER CWT.									
ALIVE		\$11.61			\$11.51			\$11.35	
TOTAL VALUE		11.77			11.57			11.30	
Loss per cwt.	05	
Loss last week	08	
Profit per cwt.		.16			.06			...	
Profit last week		.16			.04			...	

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., December 23, 1941.

REGULAR HAMS		
	Green	*S.P.
8-10	23 1/4	24 1/4
10-12	23 1/4	24
12-14	23 1/4	24
14-16	23	23 1/2
16-18 range.	22	23

BOILING HAMS		
	Green	*S.P.
16-18	22 @ 22 1/4	23 1/4
18-20	22	23
20-22	22	23
16-20 range.	22	23
16-22 range.	22	23

SKINNED HAMS		
	Fresh & Fr. Fran.	*S.P.
10-12	24 1/4 @ 24 1/4	25 1/4
12-14	24 @ 24 1/4	24 1/4
14-16	24 @ 24 1/4	24 1/4
16-18	23 1/4	24 1/4
18-20	23	23 1/4
20-22	22 1/4	22 1/4
22-24	22	22 1/4
24-26	22	22 1/4
26-28	21 1/4	22 1/4
28 up, No. 2's inc.	21 1/4 @ 21 1/4	22

PICNICS		
	Green	*S.P.
4-6	19 1/4	20 n
6-8	19 @ 19 1/4	19 1/4 n
8-10	19 1/4 @ 19 1/4	19 1/4 n
10-12	19 1/4 @ 19 1/4	19 1/4 n
12-14	19 1/4 @ 19 1/4	19 1/4 n
14-16	19 1/4 @ 19 1/4	19 1/4 n
16-18	19 1/4	19 1/4 n
8 up, No. 2's inc.	19 1/4	19 1/4 n
Short shank % @ 1/2 c over.		

GREEN AMERICAN BELLIES		
18-20	13 1/4	13 1/4
20-22	13 1/4	13 1/4

BELLIES		
	(Square Cut Seedless)	
	Green	*D.G.
6-8	18 1/4 @ 18 1/4	19 1/4
8-10	18	19
10-12	18	18
12-14	16 1/4	17 1/4
14-16	16	17
16-18	15 1/4	16 1/4

*Quotations represent No. 1 new cure.

D. S. BELLIES		
	Clear	Rib
16-18	12 1/4 n	12 1/4
18-20	12 1/4	12 1/4
20-22	12 1/4	12 1/4
22-24	12	12
24-26	11 1/4	11 1/4
26-28	11 1/4	11 1/4
28-30	11 1/4	11 1/4
30-32	10 1/4	10 1/4

D. S. FAT BACKS		
6-8	9	9 1/4
8-10	9 1/4	9 1/4
10-12	9 1/4	9 1/4
12-14	9 1/4	9 1/4
14-16	9 1/4	9 1/4
16-18	10	10 1/4
18-20	10 1/4	10 1/4
20-22	10 1/4	10 1/4

OTHER D. S. MEATS		
Regular plates	6-8	12 1/4 n
Clear plates	4-6	9
D. S. jowl butts		9 1/4
B. P. jowls		9 1/4
Green square jowls		11 1/4
Green rough jowls		9 1/4

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Dec. 20	9.85b	10.05b	10.37 1/2 b
Monday, Dec. 22	9.85b	10.05b	10.37 1/2 b
Tuesday, Dec. 23	9.85b	10.05b	10.37 1/2 b
Wednesday, Dec. 24	9.85b	10.05b	10.37 1/2 b

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	12 1/4
Kettle rend., tierces, f.o.b. Chgo.	13 1/4
Leaf, kettle rend., tierces, f.o.b. Chgo.	13 1/4
Neutral, tierces, f.o.b. Chgo.	12 1/4
Shortening, tierces, c.a.f.	12

Havana, Cuba Pure Lard Price

Tuesday, December 23	15.25
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FUTURE PRICES

SATURDAY, DECEMBER 20, 1941

	Open	High	Low	Close
LARD:				
Dec.	9.77 1/2	9.77 1/2	9.77 1/2	9.77 1/2 b
Jan.	9.95	9.95	9.95	9.95b
Mar.	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2 b
May	11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2 b
July	11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2 b

Sales: Jan. 38; Mar. 5; May 28; July 2; total, 73 sales.
Open Interest: Dec. 1; Jan. 678; Mar. 584; May 539; July 75; total, 1,877 lots.

MONDAY, DECEMBER 22, 1941

LARD:				
Dec.	9.77 1/2	9.77 1/2	9.77 1/2	9.77 1/2 b
Jan.	9.95	9.95	9.95	9.95b
Mar.	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2 b
May	11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2 b
July	11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2 b

Sales: Dec. 4; Jan. 14; May 12; total, 30 sales.
Open Interest: Dec. 1; Jan. 688; Mar. 584; May 548; July 75; total, 1,876 lots.

TUESDAY, DECEMBER 23, 1941

LARD:				
Jan.	9.95	9.95	9.95	9.95b
Mar.	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2 b
May	11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2 b
July	11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2 b

Sales: Jan. 9; Mar. 2; May, 4 total, 15 sales.
Open Interest: Dec. 1; Jan. 697; Mar. 586; May 552; July 75; total, 1,881 lots.

WEDNESDAY, DECEMBER 23, 1941

LARD:				
Jan.	9.95	11.52	9.95	9.95b
Mar.	11.32 1/2	11.32 1/2	11.32 1/2	11.32 1/2 b
May	11.52 1/2	11.52 1/2	11.52 1/2	11.52 1/2 b
July	11.72 1/2	11.72 1/2	11.72 1/2	11.72 1/2 b

FROZEN STEAK POPULAR

A new type of frozen steak, particularly suited for sandwich use and designed to retail at 10c, has been developed by the Eastern Tenderized Steak Co. of Los Angeles. The steaks, which measure about three inches square, are made in 1-oz., 2 1/2-oz. and 3-oz. sizes, and have gained wide-spread acceptance for restaurant use, since they fit a bun perfectly.

Considerable experimentation went into development of the new steak, according to Al Birnbaum, general manager of the company. It was found that the thicker steaks had a tendency to discolor unless handled carefully. The Birnbaum method, details of which are withheld, calls for freezing the meat at four different temperatures. The company merchandises the steaks in a printed wrapper throughout the Los Angeles metropolitan area.

FLASHES ON SUPPLIERS

GENERAL ELECTRIC CO.—Elliott Harrington has resigned his position as sales manager of the General Electric air conditioning and commercial refrigeration department at Bloomfield, N. J., to assume a like position with the firm's induction motor section at Schenectady, New York.

Personalities and Events

(Continued from page 17.)

the large public market in that city on December 14. Muffled explosions heard at the start of the fire in different parts of the building aroused suspicions that it was set.

Ray Herziger, vice president of the Herziger Sausage Co., Sheboygan, Wis., who owns and operates a cabin plane, has offered it to the government for any purposes which may best serve defense. The plane is a five-passenger Waco equipped with a 285-h.p. motor. It has also been announced that the sausage manufacturer will place his private car and fleet of trucks at the government's disposal for use in the Sheboygan area. Mr. Herziger has been piloting planes for ten years.

Tom Sullivan, who previous to his retirement was reporter in the provision pit at the Chicago Board of Trade for many years, left last weekend to spend the winter in Los Angeles.

Hughes-Curry Packing Co., Anderson, Ind., plans the erection of an addition to its plant, to be used for wrapping and packing smoked meats for shipment.

A new refrigeration building is being erected at Van Nuys, Calif., for the Paulson Packing Co. It will cover a 40-by-58-ft. area and cost \$5,000.

Plans are being prepared for construction of a new meat storage building at Pennington st. and 6th ave., Tucson, Ariz., for the Tovrea Packing Co. of Phoenix.

Victor J. Gerwert, Hull & Dillon Packing Co., Pittsburg, Kans., was chairman of a successful meeting staged recently in that city to acquaint meat retailers and others with the best methods of applying individual advertising to the national meat advertising campaign. F. C. Rohlfing, field representative of the American Meat Institute, addressed the meeting.

A voluntary pledge to do everything possible to improve the services they render to the company's dealers is being signed by Armour and Company employees in connection with the observance of the company's seventy-fifth anniversary.

DANISH HOG CENSUS

Number of hogs in Denmark on October 1 was 2,013,000 head, or 37 per cent below the total at the beginning of the war. Number of bred sows was only 123,000, a decrease of 51 per cent from 1939. There was no estimate for October, 1940.

Hog numbers were increasing in Denmark at the outbreak of the war and totaled 3,218,000 head in June, 1940. Scarcity of feedstuffs has forced reduction in hog numbers since then and the low point was reached in June, 1941 when the total was 1,721,000 head.

Watch the Classified Advertisements

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Dec. 22, 1941	Cor. week, 1940
		per lb.	per lb.
Prime native steers—			
400-600	nominal	22	
600-800	nominal	22	
800-1000	nominal	22 1/2	
Good native steers—			
400-600	20 1/2 @ 21 1/2		
600-800	19 @ 20		
800-1000	18 @ 19 1/2		
Medium steers—			
400-600	19 @ 20	17 @ 17 1/2	
600-800	18 @ 19	17	
800-1000	17 @ 18	17	
Heifers, good, 400-600	20 @ 21	17 1/2 @ 18 1/2	
Cows, 400-600	13 @ 14 1/2	12 @ 12 1/2	
Hind quarters, choice	24	24	
Fore quarters, choice	18	16	

Beef Cuts

Steer loins, choice, 60/65	33	unquoted
Steer loins, No. 1	31	34
Steer short loins, choice, 30/35.41	30	unquoted
Steer short loins, No. 1	28	40
Steer short loins, No. 2	27	35
Steer loin ends (hips)	27	30
Steer loin ends, No. 2	26	30
Cow ribs, No. 2	20 1/2	29
Cow short loins	20	20
Cow loin ends (hips)	20	20
Steer ribs, choice, 30/40	24	unquoted
Steer ribs, No. 1	22 1/2	28
Steer ribs, No. 2	22	25
Cow ribs, No. 2	18	18
Cow ribs, No. 3	15	12
Steer rounds, choice, 80/100	22 1/2	unquoted
Steer rounds, No. 1	21 1/2	19
Steer rounds, No. 2	21	18 1/2
Steer chucks, choice, 80/100	17	unquoted
Steer chucks, No. 1	16 1/2	17
Steer chucks, No. 2	16	16 1/2
Cow rounds	16 1/2	14
Cow chucks	15	13 1/2
Steer plates	10 1/2	11
Medium plates	10 1/2	10 1/2
Briskets, No. 1	13 1/2	10 1/2
Cow navel ends	9 1/2	9 1/2
Steer navel ends	9	9 1/2
Fore shanks	11 1/2	10
Hind shanks	9	8
Strip loins, No. 1 bbls.	67	75
Strip loins, No. 2	47	75
Striploin butts, No. 1	35	40
Striploin butts, No. 2	32	31
Beef tenderloins, No. 1	65	70
Beef tenderloins, No. 2	60	68
Rump butts	26	25
Plank steaks	27	28
Shoulder clods	19	18
Hanging tenderloins	16	15
Insides, green, 12/18 range	21 1/2	19
Outsides, green, 8 lbs. up	20 1/2	16 1/2
Knuckles, green, 8 lbs. up	21 1/2	17 1/2

Beef Products

Brains	9	7
Hearts	14	10
Tongues	18	18
Sweetbreads	13	14
Ortall	9	9
Fresh tripe, plain	10	9
Fresh tripe, H. C.	15	10
Livers	26	21
Kidneys	8	9

Veal

Choice carcass	21 1/2	16 @ 17
Good carcass	20 1/2	14 @ 15
Good saddles	26	20
Good racks	18	14
Medium racks	16	11

Veal Products

Brains, each	12	10
Sweetbreads	32	30
Calf livers	57	53

Lamb

Choice lambs	20	16
Medium lambs	19	15
Choice saddles	24	20
Medium saddles	23	18
Choice fores	16 1/2	13 1/2
Medium fores	15 1/2	11
Lamb fries	28	28
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	8	5 1/2
Light sheep	10	7
Heavy saddles	10	9
Light saddles	12	10
Heavy fores	6	4
Light fores	8	6
Mutton legs	14	12
Mutton loins	12	8
Mutton stew	8	4
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	20	14
Picnics	20	11 1/2
Skinned shoulders	24 1/2	22 1/2
Tenderloins	34	22
Spareribs	17	10
Back fat	11	7
Boston butts	23 1/2	13
Boneless butts, cellar	20	17 1/2
trim, 2/4	20	7
Hocks	17	7
Tails	11	5
Neck bones	6	3
Slip bones	10	7
Blade bones	14	8
Pigs' feet	5	2 1/2
Kidneys, per lb.	10	4
Livers	16	8
Brains	9	7
Ears	6	4
Snouts	9	6
Heads	8	6
Chitterlings	10	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26 1/2 @ 27 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	28 1/2 @ 29 1/2
Standard reg. hams, 14/16 lbs. plain	25 1/2 @ 26 1/2
Picnics, 4/8 lbs., short shank, plain	21 @ 22
Picnics, 4/8 lbs., long shank, plain	20 1/2 @ 21 1/2
Fancy bacon, 14/18 lbs., plain	27 @ 28
Standard bacon, 6/8 lbs., plain	24 @ 25
No. 1 beef sets	42 @ 43
Insides, 8/12 lbs.	39 @ 40
Outsides, 5/9 lbs.	38 @ 39
Knuckles, 5/9 lbs.	38 @ 39
Cooked hams, choice, skin on, fattened	43
Cooked hams, choice, skinless, fattened	45
Cooked picnics, skin on, fattened	43
Cooked picnics, skinned, fattened	42

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongues, short cut, 200-lb. bbl.	\$9.00
Regular tripe, 200-lb. bbl.	\$25.50
Honeycomb tripe, 200-lb. bbl.	\$25.00
Pocket honeycomb tripe, 200-lb. bbl.	\$1.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$21.62 1/2
80-100 pieces	20.50
100-125 pieces	20.50
Clear plate pork, 25-35 pieces	25.00
Bean pork	30.00
Brisket pork	24.00
Plate beef	24.50
Extra plate beef	24.50

SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	13 1/2
Special lean pork trimmings 85%	26 1/2
Extra lean pork trimmings 95%	30
Pork cheek meat (trimmed)	18
Pork hearts	8 1/2 @ 9
Pork livers	12 1/2 @ 13
Native boneless bull meat (lean?)	19 1/2
Boneless chucks	18 1/2
Shank meat	16 1/2
Beef trimmings	15
Dressed canner cows, 400-450 lbs.	12 1/2
Dr. bologna bulls, 600 lbs. and up	15 1/2
Tongues, No. 1 canner trim.	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	29
Country style sausage, fresh in link	23 1/2
Country style sausage, fresh in bulk	22 1/2
Country style sausage, smoked	28 1/2
Frankfurters, in sheep casings	29
Frankfurters, in hog casings	28 1/2
Skinless frankfurters	26 1/2
Bologna in beef bungs, choice	22 1/2
Bologna in beef middles, choice	23 1/2
Liver sausage in beef rounds	20
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	28 1/2
Head cheese	18 1/2
New England luncheon specialty	30
Mixed luncheon specialty, choice	24
Tongue and blood	26
Blood sausage	22
Sausage	30
Polish sausage	28 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	45
Thuringer	25 1/2
Farmer	36
Holsteiner	38
B. C. salami, choice	42 1/2
Milano, salami, choice in hog bungs	43
B. C. salami, new condition	25 1/2
Prisces, choice, in hog middles	45
Genoa style salami, choice	49
Pepperoni	41
Mortadella, new condition	24
Cappicola	49 1/2
Italian style hams	50

CURING MATERIALS

Nitrite of soda (Chgo. w'hee. stock).	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	8.50
Small crystals	9.50
Medium crystals	9.75
Large crystals	10.50
Pure rid. gran. nitrate of soda	2.90
Pure rid. powdered nitrate of soda, unquoted	
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar	
Raw, 96 basis, f.o.b. New Orleans	5.50
Standard gran., f.o.b. refiners (2%)	5.25
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	4.90
Dextrose, in car lots, per cwt. (cottons)	4.67
in paper bags	4.63

SAUSAGE CASINGS

(P. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	.20
Domestic rounds, 140 pack	.38
Export rounds, wide	.46
Export rounds, medium	.34
Export rounds, narrow	.28
No. 1 weasands	.06
No. 2 weasands	.05
No. 1 bungs	.16
No. 2 bungs	.12
Middles, regular	1.15
Middles, select, wide, 2 1/2 in.	.85
Middles, select, extra, 2 1/2 in. & up	1.06
Dried or salted bladders:	
12-15 in. wide, flat	1.10
10-12 in. wide, flat	.85
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25
Pork casings:	
Narrow, per 100 yds.	2.20
Narrow, special, per 100 yds.	2.20
Medium, regular	1.95
English, medium	1.70
Wide, per 100 yds.	1.15
Extra wide, per 100 yds.	.75
Export bungs	.20
Large prime bungs	.16
Medium prime bungs	.12
Small prime bungs	.07 1/2
Middles, per set	.20

SPICES

(Basis Chicago, original bbls., bags or bales.)	
Whole Ground	
Allspice, prime	25 1/2
Refined	27
Chili pepper	34
Powder	33
Cloves, Amboy	28
Zansibar	22
Ginger, Jamaica	49
African	50
Mace, Fancy Banda	65
East Indies	69
East & West Indies Blend	67 1/2
Mustard flour, fancy	34
No. 1	22
Nutmeg, fancy Banda	27
East Indies	26
East & West Indies Blend	28 1/2
Paprika, Spanish	62
Pepper Cayenne	36
Red No. 1	29
Black Malabar	15
Black Lampong	9 1/2
Pepper, white Singapore	14 1/2
Muntok	15 1/2
Packers	15

SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	1.15	1.27
Celery seed, French	1.08	1.19
Cominos seed	22	28 1/2
Coriander Morocco bleached	18 1/2	20 1/2
Coriander Morocco natural No. 1	17 1/2	20 1/2
Mustard seed, fancy yellow	25	25
American	14	14
Marjoram, French	92	1.06
Oregano	12	16

(Continued on page 26.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	20	@21½
Choice, native, light.....	21	@22½
Native, common to fair.....	18½	@19

Western Dressed Beef

Native steers, good, 600-800 lbs.....	19	@19
Native choice yearlings, 400-500 lbs.....	19	@20
Good to choice heifers.....	18	@19½
Good to choice cows.....	14½	@15
Common to fair cows.....	13½	@14
Fresh bologna bulls.....	15	@15½

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	26 @27	27 @28
No. 2 ribs.....	24 @25	25 @26
No. 3 ribs.....	22 @23	22 @23
No. 1 loins, prime.....	26 @28	30 @32
No. 2 loins.....	24 @26	28 @29
No. 3 loins.....	21 @22	24 @25
No. 1 hinds and ribs.....	25 @26	26 @27
No. 2 hinds and ribs.....	24 @25	24 @25
No. 1 rounds.....	22 @23	21
No. 2 rounds.....	21 @22	20
No. 3 rounds.....	19 @20	19
No. 1 chucks.....	19 @20	21
No. 2 chucks.....	18 @19	20
No. 3 chucks.....	18 @17	18
Rolls, reg. 4/6 lbs. av.....		29
Rolls, reg. 6/8 lbs. av.....		30
Tenderloins, steers.....		40
Tenderloins, cows.....		38
Tenderloins, bulls.....		42
Shoulder clods.....		24

DRESSED VEAL

Good.....	21	@22
Medium.....	20	@21
Common.....	19	@20

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good to choice.....	21	@22
Genuine spring lambs, good to medium.....	20	@21
Genuine spring lambs, medium.....	19	@20
Sheep, good.....	9	@11
Sheep, medium.....	7	@9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$17.00	@17.38
Pigs, small lots (60-110 lbs.)		
head on; leaf fat in.....	17.25	@18.25

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	18½ @19½	
Shoulders, 10/12 lbs. av.....	21 @22	
Butts, regular, 4/6 lbs. av.....	24 @24½	
Hams, regular, fresh, 10/12 lbs. av.....	25 @26	
Hams, skinned, fresh, 10/12 lbs. av.....	26 @27	
Picnics, fresh, 6/8 lbs. av.....	21 @22	
Pork trimmings, 90/95% lean.....	30½ @31½	
Pork trimmings, regular 50% lean.....	15½ @16	
Sparr ribs, medium.....	17 @18	
Pork loins, fresh, 10/12 lbs.....	21 @22	
Shoulders, 6/8 lbs. av.....	24 @24½	
Butts, regular, 1½/3 lbs. av.....	30 @31	
Hams, regular, fresh, 10/12 lbs. av.....	27 @27½	
Hams, skinned, fresh, 10/12 lbs. av.....	29 @29½	
Picnics, fresh, 4/6 lbs. av.....	22 @23	
Pork trimmings, 90/95% lean.....	31 @32	
Pork trimmings, reg. 50% lean.....	17 @18	
Sparr ribs, medium.....	18 @19	
Boston butts.....	25 @26	

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	48
Cooked hams, choice, skinless, fattened.....	49

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	29	@30
Regular hams, 10/12 lbs. av.....	29	@30
Regular hams, 12/14 lbs. av.....	29	@30
Skinned hams, 10/12 lbs. av.....	30	@31
Skinned hams, 16/18 lbs. av.....	29	@30
Skinned hams, 12/14 lbs. av.....	28½	@29
Picnics, 4/6 lbs. av.....	27	@28
Picnics, 6/8 lbs. av.....	25½	@26
Picnics, 6/8 lbs. av.....	25½	@26
Bacon, boneless, western.....	27	@28
Bacon, boneless, city.....	25½	@26
Beef tongue, light.....	25	@26
Beef tongue, heavy.....	29	@30

BUTCHERS' FAT

Shop fat.....	\$3.50	per cwt.
Breast fat.....	4.50	per cwt.
Bible suet.....	5.25	per cwt.
Inedible suet.....	5.00	per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	23	3.20	3.35	3.40	3.70
Prime No. 2 veals.....	21	2.90	3.05	3.10	3.50
Buttermilk No. 1.....	18	2.70	2.85	2.90	3.00
Buttermilk No. 2.....	17	2.55	2.70	2.75	2.85
Branded gruby.....	12	1.75	1.90	1.95	2.00
Number 3.....	12	1.75	1.90	1.95	2.00

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, December 24, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$20.50@21.50			
500-600 lbs.....	20.00@21.00		\$21.00@21.50	
600-700 lbs. ²	19.00@20.00	\$19.50@20.00	20.50@21.00	\$21.50@22.00
700-800 lbs. ²	18.50@19.50	19.00@20.00	20.00@20.50	21.00@21.50
STEER, Good:				
400-500 lbs. ¹	19.50@20.50			
500-600 lbs.....	19.00@20.00		20.50@21.00	
600-700 lbs. ²	18.50@19.00	18.00@19.50	20.00@20.50	20.00@21.00
700-800 lbs. ²	18.00@19.00	18.00@19.00	18.50@20.00	19.50@20.50
STEER, Commercial:				
400-600 lbs. ¹	16.00@18.00		17.00@18.00	17.00@18.00
600-700 lbs. ²	16.00@17.50	17.00@18.00	17.00@18.50	17.50@19.00
STEER, Utility:				
400-600 lbs. ¹	14.00@16.00	16.00@17.00	15.00@17.00	
COW (All Weights):				
Commercial.....	14.50@15.50	15.00@16.00	15.50@16.00	
Utility.....	13.50@14.50	14.50@15.00	14.50@15.50	14.50@15.00
Cutter.....	13.00@13.50	13.50@14.50	14.00@14.50	14.00@14.50
Canner.....	12.25@12.75			
Fresh Veal and Calf:³				
VEAL, Choice:				
80-130 lbs.....	20.00@21.00	20.00@22.00	21.00@23.00	22.00@23.00
130-170 lbs.....	19.00@20.00			
VEAL, Good:				
50-80 lbs.....	17.50@18.50	17.50@19.00	18.00@20.00	19.00@21.00
80-130 lbs.....	19.00@20.00	18.50@20.00	19.00@21.00	19.00@21.00
130-170 lbs.....	17.00@18.50			
VEAL, Commercial:				
50-80 lbs.....	16.00@17.00	16.50@17.50	17.00@18.00	17.00@19.00
80-130 lbs.....	17.00@18.50	17.00@18.50	18.00@19.00	17.00@19.00
130-170 lbs.....	16.00@17.00			
VEAL, Utility:				
All weights.....	14.50@16.00	15.00@17.00	15.00@17.00	15.00@17.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.....	19.50@20.00	21.00@22.00	21.00@21.50	21.00@22.00
40-45 lbs.....	19.00@20.00	20.50@21.50	20.00@21.00	21.00@22.00
45-50 lbs.....	18.50@19.00	19.50@20.50	19.00@20.00	20.00@21.00
50-60 lbs.....	17.50@18.50	19.00@20.00	18.00@19.00	18.00@20.00
LAMB, Good:				
30-40 lbs.....	18.50@19.50	20.00@21.00	20.00@21.00	20.00@21.00
40-45 lbs.....	18.50@19.50	19.50@20.50	19.00@20.00	20.00@21.00
45-50 lbs.....	18.50@19.00	19.50@20.50	18.00@19.00	19.00@20.00
50-60 lbs.....	16.50@17.50	18.00@19.00	18.00@18.50	18.00@19.00
LAMB, Commercial:				
All weights.....	16.50@17.50	17.50@18.50	17.00@18.00	17.00@18.00
LAMB, Utility:				
All weights.....	15.50@16.50	16.00@18.00	16.00@17.00	16.00@17.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	9.00@10.00	10.00@11.00	10.50@11.00	
Commercial.....	8.00@9.00	9.00@10.00	9.50@10.50	
Utility.....	7.00@8.00	8.00@9.00	8.00@9.50	
Fresh Pork Cuts:⁴				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	17.50@18.00	20.00@21.00	19.00@20.50	20.00@21.00
10-12 lbs.....	17.50@18.00	20.00@21.00	19.00@20.50	20.00@21.00
12-15 lbs.....	17.50@18.00	19.50@20.00	18.50@19.50	18.00@20.00
16-22 lbs.....	17.50@18.00			
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	20.00@21.00		21.00@22.00	21.00@22.00
BUTTS, Boston Style:				
4-8 lbs.....	22.00@23.00		23.00@24.00	23.00@24.00
SPARE RIBS:				
Half Sheets.....	15.00@16.00			
TRIMMINGS:				
Regular.....	13.00@13.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.e. trimmed, per lb.....	20
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	5
Livers, beef, per lb.....	29
Ortals, per lb.....	18
Beef hanging tenders, per lb.....	20
Lamb fries, a pair.....	12

AMMONIA ESCAPE VALVES

The National Safety Council reports that it sometimes finds a superintendent who does not believe in using escape valves on the ammonia system. The most common argument is that they are likely to "go off" and waste ammonia. This is true, but the destruction in one of these accidents may easily cost more than all the ammonia that might be wasted in several years.

PURCHASE U. S. DEFENSE BONDS AND STAMPS.

Tallow and Grease Trade Draggy at Ceiling Levels

NEW YORK, DECEMBER 23, 1941

TALLOW.—It was estimated that approximately 1,000,000 lbs. of extra tallow sold here since the ceilings were placed, at the ceiling price level of 8½¢, a decline of ¼¢ from the previous sales. The trading passed at the ceiling level with the understanding that prices would be adjusted in some cases, should the ceiling be raised, although a large part of the business was said to have been put through without any strings attached to the sales. Small local renderers lacking storage facilities were the only sellers, while local soapers were the buyers. Large producers were not offering and were awaiting developments. They were sold ahead into the early part of January. Edible at New York was called 9@9½¢; extra, 8½¢ last paid, and special, 8½¢ nominal.

STEARINE.—The market at New York was purely nominal.

OLEO OIL.—Trading at New York was at a standstill and the market called purely nominal.

GREASE OIL.—Demand was moderate with the market firm and unchanged at New York. No. 1 quoted at 13½¢; No. 2, 13¼¢; extra, 14¼¢; extra No. 1, 13½¢; winter strained, 14½¢; prime burning, 15¢; and prime inedible, 14½¢.

NEATSFOOT OIL.—Demand was reported fair and the market firm at New York. Extra was quoted at 14¢, No. 1, 13½¢; prime, 14½¢, and pure, 17½¢.

GREASES.—Although the grease market at New York was quoted at the ceiling price level of 8½¢ for yellow and house grease, no trading of consequence was noted. Producers were reluctant to offer; while some quiet trading was believed to have passed, no business of consequence was confirmed. Choice white was called 9¢ nominal; yellow and house, 8½¢ nominal, and brown, 8@8½¢ nominal.

CHICAGO, DECEMBER 23, 1941

TALLOW.—It appears that volume business in the tallow market at Chicago will not develop until there has been a clarification of the price ceiling situation. Last weekend, a little scattered trading was reported in line with the quoted ceiling levels; a couple of tanks of prime sold at 8½¢, Chicago, and two or three tanks of special tallow at 8¼¢, Chicago. Trade was at a standstill early this week; sellers withdrew from the market on a report that the OPA might adjust price ceilings on farm products at the October 1 level. Prices on Tuesday, based on November 26 close, were: Edible, 8½¢@8½¢; fancy, 8½¢; prime, 8½¢; special, 8¼¢, and No. 1, 8½¢.

STEARINE.—Ceilings established on stearine were 9½¢ on prime and 8½¢@8½¢ on yellow.

OLEO OIL.—Oleo oil ceilings have been set at 11¼¢@11½¢ for extra and 11@11¼¢ for prime.

GREASE OIL.—Quotations were as follows: No. 1, 12½¢; No. 2, 12¼¢; extra, 13¼¢; extra No. 1, 12½¢; extra winter strained, 13½¢; prime burning, 14¢. Prime inedible oil was 13½¢.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 13¢; No. 1, 12½¢; prime, 13½¢; pure, 17¼¢; cold test, 27¢.

GREASES.—Activity in the grease market at Chicago this week continued at a low level pending clarification of the price ceiling situation. Late last weekend, a couple of tanks of white grease moved at 8½¢, Chicago, and a couple of tanks of yellow grease at 8¼¢, Chicago. Monday's trade was at a standstill pending reports of possible changes in ceiling prices of farm products. Tuesday's trade was confined to scattered odd tanks of yellow grease, moving at ceiling level. Choice white, 8½¢; A-white, 8½¢; B-white, 2½¢; yellow, 8¼¢, and brown, 7½¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, December 24)

Activity was rather limited in the by-products markets at Chicago this week, with offerings light, largely due to confused situation created by price ceilings on fats and oils. The approach of the year-end and the Christmas and New Year holidays were further factors discouraging volume trading. In general, the market had a very firm tone, with offerings limited and consumers in no apparent hurry to obtain supplies. Demand for packinghouse feeds remained strong and 60% digester tankage was about \$2.50 above last week.

Blood

	Unit
Ammonia	5.10 pd.

	Unit
Unground	5.10 pd.

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	\$5.35 pd.
Unground, 6 to 10% choice quality	5.50a
Liquid stick	2.00

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$75.00
50% meat and bone scraps	72.50
Blood-meal	90.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$37.50@38.00
Steam, ground, 2 & 26	87.50

Fertilizer Materials

	Per ton
High grade tankage, ground	27.50
10@11% ammonia	\$ 4.00@ 4.25a
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	3.00

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.20
57 to 62% protein (high test)	1.15

Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, planks	27.50
Cattle jaws, skulls and knuckles	40.00a
Hide trimmings	25.00
Pig skin scraps and trim, per lb.	7 @ 7¼

Bones and Hoofs

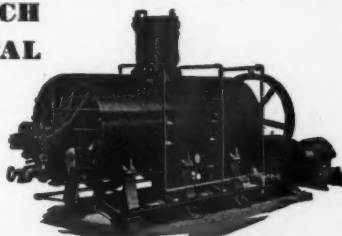
	Per ton
Round shins, heavy	\$65.00@75.00
light	85.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, unsorted	30.00@32.50
Junk bones	30.00@31.00

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	\$2.50@35.00
Winter processed, black, lb.	8½ @ 9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4¼

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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	4.50
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
December shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.75 & 10c n

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50

Dry Rendered Tankage

50/55% protein, unground.....	\$1.05
60% protein, unground.....	1.05

EASTERN FERTILIZER MARKETS

New York, December 22, 1941

The markets quieted down during the past week after the war news and trading developed in cracklings at \$1.05, f.o.b. New York, a decline of 5c per unit. More material was reported available at this figure.

No trading in blood was reported; material is offered at \$4.75 per unit, f.o.b. New York, with buyers' views nearer to \$4.50. Tankage was reported sold at \$4.75 & 10c, but buyers are showing less interest than they did a week ago.

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

Exports and imports of cottonseed products for two months ended with September 30, as reported by the Bureau of the Census:

Exports:	1941	1940
Oil, crude, lbs.....	215,344	56,200
Oil, refined, lbs.....	1,355,317	2,550,016
Cake and meal, tons.....	155	197
Linters, bales.....	2,573	6,915
Imports:		
Oil, crude, lbs.....	none	none
Oil refined, lbs.....	2,928,400	637,168
Cake and meal, tons.....	2,992	3,973
Linters, bales.....	59,040	14,176

ANIMAL FAT IMPORTS

Imports of animal fats and oils during September, 1941, and their value:

Quantity	Value
Whale oil, gals.....	12,298 \$ 6,133
Cod oil, gals.....	81,325 47,907
Cod liver oils, gals.....	79,852 156,835
Other fish oils, gals.....	92,106 110,076
Indeible tallow, lbs.....	3,208,161 104,989
Tankage, ton.....	11,337 374,333
Wool grease, lbs.....	133,145 6,469
Stearic acid.....	27,216 2,793

Careless work in hog scalding costs money. Read "PORK PACKING." The National Provisioner's pork handbook.

No Trading in Oil Futures Pending Change in Ceiling

COTTONSEED oil futures market at New York remained suspended this week as officials of the exchange and the trade awaited a promised revision in ceiling prices on oils and fats. Although reports coming from Washington indicated an agreement had been reached which would lift ceiling prices on cottonseed oil by ¼c per pound above those originally placed on the market, the fact that no official announcement had been made prevented reopening the market.

Senator Brown of Michigan, chairman of the Senate banking and currency committee, indicated that 12½c would be made the ceiling price on crude cottonseed oil, compared with the original ceiling level of 11½c per pound. Senator Brown pointed out that the Senate committee had agreed on the House provision in the price control bill that no ceiling could be fixed below the October 1 level, or about 12½c for crude.

A ceiling on crude cotton oil of 12½c would mean a ceiling on the New York futures market of around 14c per pound, or slightly better than the levels prevailing in the futures market on October 1.

Moderate trade developed in some of the oils during the week. It was apparent that some consumers were running short of supplies and were said to have taken moderate quantities of refined cotton oil, shortening and other oils at prices prevailing just prior to the December 12 ceiling announcement.

No trading in crude cottonseed oil was reported, but crude soybean oil sold in a scattered way at 9½c, Decatur basis, the ceiling price, but with the understanding that the price would be adjusted should any change be made in the ceiling. It was reported that some coconut oil passed at New York at 7½c, but the quantity was not large. There were reports that none except soapers would be allowed to use coconut oil due to the need for glycerine for explosives.

COCONUT OIL.—It was reported that some business passed at New York at 7½c, the ceiling price, but the vol-

ume was difficult to check and was believed to have been small. Offerings were withheld, particularly after indications from Washington that ceiling prices on cottonseed oil would be raised. Nothing was heard of Pacific coast business.

CORN OIL.—Nominal.

SOY BEAN OIL.—There was some trading in crude soybean oil at 9½c, Decatur, the ceiling price level, but this business passed with the understanding that adjustments will be made if ceiling is lifted. There was some trading in refined bean oil in tanks at New York at 12c. On Monday buyers were bidding 9½c for crude bean oil, 12c for refined oil in tanks and 13½c for refined oil in drums, but were not getting any. Cash and future beans firmed up at Chicago. The government report placed the soybean crop at slightly under 107,000,000 bu.

PALM OIL.—Nominal.

PALM KERNEL OIL.—Nominal.

OLIVE OIL FOOTS.—Nominal.

PEANUT OIL.—Nominal.

COTTONSEED OIL.—Valley and Southeast crude were quoted Tuesday at 11½c bid; Texas, 11c bid.

COTTONSEED PRODUCTS

Cottonseed received at U. S. mills in four months ended November 30, totaled 3,088,435 tons against 2,905,305 tons for the 1940-41 period. Cottonseed crushed from August 1, to November 30, 1941 totaled 1,782,028 tons against 1,777,216 tons in the 1940 season. Total amount at mills on November 30, was 1,436,936 tons compared with 1,167,596 tons in processors' hands on the corresponding date in 1940.

Cottonseed products manufactured, shipped and on hand, as reported by the United States Department of Commerce:

	Aug. 1, 1941 to Nov. 30, 1941	Aug. 1, 1940 to Nov. 30, 1940
CRUDE OIL:		
Produced, lbs.	550,062,000	564,630,000
Shipped out, lbs.	488,172,000	465,991,000
On hand, lbs.		
Nov. 30	*150,259,000	183,925,000
REFINED OIL:		
Produced, lbs.	*382,376,000	372,856,000
On hand, lbs.		
Nov. 30	*273,448,000	397,015,000
CAKE AND MEAL:		
Produced tons	777,544,000	792,151,000
Shipped out, tons.	717,964,000	355,497,000
On hand, tons.		
Nov. 30	153,688,000	243,682,000
*Includes 80,071,000 lbs. held by refining and manufacturing establishments and 29,662,000 lbs. in transit to refiners and consumers August 1, 1941 and Nov. 30, 1941, respectively.		
*Includes 11,462,000 lbs. held by refiners, brokers, agents and warehousemen at places other than refineries and manufacturing establishments and 7,919,000 lbs. in transit to manufacturers of shortening, oleomargarine, soap, etc. August 1, 1941 and Nov. 30, 1941, respectively.		
**Produced from 406,861,000 lbs. of crude oil.		

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	11 @ 11¼n
Valley points, prompt.....	14 @ 14¼n
White deodorized, bbls., f.o.b. Chgo.....	14 @ 14¼n
Yellow, deodorized.....	14 @ 14¼n
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3 n
Soybean oil, in tanks, f.o.b. mills.....	9 @ 9 n
Corn oil, in tanks, f.o.b. mills.....	nom.
Coconut oil, sellers tanks, f.o.b. coast.....	6½n

OLEOMARGARINE

F.O.B. CHICAGO

White domestic vegetable.....	18½
White animal fat.....	15
Water churned pastry.....	16½
Milk churned pastry.....	17½
Vegetable type.....	13½

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 NER & CUTTER MARKET • BEEF CUTS • BY-PRODUCTS • PACKER
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 Provisioner**

DAILY MARKET SERVICE

Published 5 times weekly — mailed at close of each full trading day

HIDES AND SKINS

Ceiling prices to be imposed on all grades of leather—One packer moves hides at ceiling prices—Market continues strong.

Chicago

PACKER HIDES.—This being a short week because of the holiday, there has been little action apparent so far in the packer hide market, but there is a strong demand for anything available and full ceiling prices are readily obtainable for all descriptions.

One packer, just prior to the holiday, moved an undisclosed quantity of hides at ceiling prices for all descriptions. Quantities have not been disclosed but more hides could be readily sold.

A press release from the OPA dated Sunday, December 21, announced that ceiling prices will be established for all types and grades of leather, including whole pieces and cut stock, at the levels that prevailed during the period from Nov. 6 to Dec. 6; it was also stated that formal schedules will be issued as soon as the necessary details can be worked out.

The South American market remains inactive, pending further word from the OPA and OPM regarding the resumption of trading and what price basis

will be permitted in that market.

The open interest in hide futures at the close on Dec. 19 totalled 145 lots. Certificated stocks in Exchange warehouses on that date stood at 82,547 hides. Transactions in futures were confined to four lots at the end of last week, with no trading so far this week, and ceiling of 15.00 bid on the open months.

LATER.—Another packer moved week's production of hides and Nov. output of calf and kip at ceiling prices.

OUTSIDE SMALL PACKER.—There is a good inquiry for outside small packer offerings at full maximum price of 15c flat or 15½c selected, trimmed, f.o.b. shipping point, for native cows and steers and a cent less for brands, but the better known productions are sold ahead to the end of the year.

PACIFIC COAST.—The Pacific Coast market has been quiet and is understood to be about sold up to end of Nov., with 13½c, flat, trimmed, last paid for steers and cows, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—The South American market remains at a standstill, pending permission from the OPA and OPM to resume trading in green salted hides and calf and kip-skins. Local dealers this week received

another wire from the OPM apparently permitting the movement of hides if sold on spot or on boats as of mid-night, Dec. 10, if sold to tanners. Last trading in Argentine frigorifico standard steers had been at 120 pesos, equal to about 18½c, c.i.f. New York; reject heavy steers last sold at 115 pesos, or 17½c, and reject cows at about 16½c.

COUNTRY HIDES.—The accumulation of country hides has been rather slow so far, ascribed in some quarters to continued mild weather, but is expected to pick up after the turn of the year. Trading has consequently been limited and is being done for the most part on an all-weight basis. Untrimmed all-weights 48-49 lb. avge. are in good demand at 14c, flat, f.o.b. shipping point, or 15c trimmed; heavier average lots, where a short freight point is involved, are moving same basis, f.o.b. shipping point. Heavy steers and cows are quiet and nominal around 13c, with cows alone quoted around 13½c, flat trimmed. There is a fair call for trimmed buff weights and quoted 14½@15c, flat, with top usually asked. Trimmed extremes continue scarce at 15c flat, or 15½c selected, the ceiling price. Country bulls last sold at 9½c, flat, trimmed. Glues quoted 11½@12c, flat. All-weight branded hides quoted 13@13½c, flat.

CALFSKINS.—So far as known, one packer's small Nov. production of calfskins has not yet been distributed; other packers sold earlier to end of Nov., and one sold Dec. production also; ceiling

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prices were paid, or 27c for heavies and 23½c for lights.

City collectors find no difficulty in moving city calfskins at maximum prices, 20½c for 8/10 lb. and 23c for 10/15 lb., and demand continues strong; outside cities moving same basis. Country calfskins are scarce and salable at 16c, flat, for 10 lb. and down and 18c flat for 10/15 lb., f.o.b. shipping point. City light calf and deacons are salable at \$1.43, selected.

KIPSKINS.—One small Nov. production of packer kipskins has not yet been reported sold; other packers are sold to end of Nov., and one packer through Dec., at ceiling prices, 20c for 15-30 lb. native kips and 17½c for brands.

City kipskins are strong at maximum of 18c for 15-30 lb. native kips and 17c for brands. Country kips are scarce and readily salable at 16c, flat, f.o.b. shipping point.

The market is quotable at maximum of \$1.10 flat for packer regular slunks, and 55c flat for hairless.

HORSEHIDES.—While the market is not overly active on horsehides, offerings are strongly held and an occasional sale is being reported above top of range for choice quality. City renderers, with manes and tails, are quotable at \$7.00@7.10, selected, f.o.b. nearby points; trimmed renderers quoted \$6.70@6.80, del'd Chgo.; mixed city and country lots around \$6.20@6.30, Chgo.

SHEEPSKINS.—As previously mentioned, the OPM on Dec. 12 took over control of the entire shearling supply in this country in the hands of tanners, and they are reported to have booked orders with tanners for next year's production, for the production of flying suits and coats for the air force. The market on raw stock shows little change and packer shearlings are quotable at \$1.75@1.80 for No. 1's, \$1.30@1.35 for No. 2's, and 85¢@90¢ for No. 3's. Pickled skins are usually quoted around \$8.00 per doz. for Dec. production, although it is indicated that sales have been made in the eastern market up to \$8.50 per doz. There has been no further information released regarding the ceiling on wool prices previously announced, the emergency price schedule having prohibited sales of raw wool, wool tops or wool yarns at levels higher than those prevailing between Oct. 1 and Dec. 1. Last trading by mid-west packers in Dec. lamb pelts was generally credited as having been done at \$3.40@3.50, and one lot at \$3.55 per cwt. liveweight basis. Outside small packer pelts are quoted around \$2.40 for early Dec. and \$2.50 is obtainable for late Dec. pelts on a per piece basis.

New York

PACKER HIDES.—The New York packer hide market is quotable at full ceiling levels, and it is indicated that some packers are sold into Dec. pro-

duction, moving hides as fast as packs are closed.

CALFSKINS.—The market remains strong on calfskins and both packers and collectors are disposing of their production as fast as available at ceiling prices. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95 and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20 and 17 lb. up \$4.60.

HIDES AND SKINS IMPORTS

Hides and skins imports into the United States during September, 1941:

	Pounds	Value
Cattle hides, dry.....	2,065,771	\$ 204,202
wet.....	31,967,347	3,362,363
Kipskins, dry.....	623,905	154,871
wet.....	551,184	64,833
Calfskins, dry.....	201,998	32,822
wet.....	437,044	73,446
Sheep and lamb skins		
dry and green & woolled.....	1,379,503	286,801
pickled, fleathers, skivers.....	3,323,697	524,212
Sheep and lamb slats, dry.....	392,414	100,253
Buffalo hides, dry and wet.....	604,413	64,781
Indian buffalo hides,		
dry and wet.....	152,526	31,659
Horse, colt and ass skins		
dry.....	201,650	15,540
wet.....	840,169	64,397
Goat and kid skins, dry.....	5,415,442	1,409,215
wet.....	47,516	8,242
Kangaroo and wallaby.....	43,237	30,699
Deer and elk skins.....	169,262	51,479
Reptile skins.....	140,147	80,935
Shark skins.....	25,013	3,216
Other fish skins.....	148,300	3,599
Seal skins, not fur.....	163,187	28,984
Other hides and skins		
(pieces).....	98,507	132,350

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WEEK'S CLOSING MARKETS

WEDNESDAY'S CLOSING

Provisions

Lard trading remained unchanged with ceiling prices bid and transactions small. Transfers of January to later months were also slight. Cash trade was dull. Chicago hog market ranged from 25@40c higher; top, \$11.60. Due to part holiday provision market was quiet with buyers slow to reach for most items while offerings were generally priced higher or withdrawn.

Cottonseed Oil

Valley and Southeast crude 11.25 nominal; Texas 11.00 nominal.

CANCO'S RETAIL MANUAL

Prepared in answer to the many requests for similar information received over a six-year period by Carlton F. Sturdy, speaking service representative for American Can Co., a "Retailer's Handy Manual" is announced as the latest addition to the company's growing list of planned sales aids.

The manual is said to fill a long-felt need in the retail selling picture for a rapid, fool-proof method of determining proper percentages of profit on every item on the retailer's shelves. It lists retailers' costs on canned foods, individually and by the dozen, indicating at a glance what the selling price should be for a given profit percentage.

Valuable selling hints on canned foods, pertinent questions pertaining to canned foods and figures on costs and servings are other features of the manual. The latter information, showing average number of servings per can for various meats and other canned foods, and the cost per serving, is also available to retailers in a form specially designed for store display.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Dec. 22.—Dec., Mar., and June 15.00 all b; Sept. 15.00 n; Dec. (1942) 15.00 n; no sales; unchanged.

Tuesday, Dec. 23.—Dec., Mar., and June 15.00 all b; Sept. 15.00 n; Dec. (1942) 15.00 n; no sales; unchanged.

Wednesday, Dec. 24.—Mar. and June 15.00 b; Sept. 15.00 n; no sales; closing unchanged.

NO PAY FOR BLACK-OUTS

Time spent by employes on the premises of an employer during black-outs or air-raid alarms, during which no work is done, need not be compensated for as "hours worked," it has been announced by Baird Snyder, acting wage and hour administrator.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 26, 1941, with comparisons:

	PACKER HIDES		Cor. week, 1940
	Week ended Dec. 26	Prev. week	
Hvy. nat. str.	@15 1/4	@15 1/4	@13
Hvy. Tex. str.	@14 1/4	@14 1/4	@13
Hvy. butt brnd'd str.	@14 1/4	@14 1/4	@13
Hvy. Col. str.	@14	@14	@12 1/2
Ex-light Tex. str.	@15	@15	@13
Brnd'd cows.	@14 1/4	@14 1/4	@12 1/2
Hvy. nat. cows	@15 1/4	@15 1/4	@12 1/2
Lt. nat. cows.	@15 1/4	@15 1/4	13 @13 1/2
Nat. bulls.	@12	@12	@8 1/2
Brnd'd bulls.	@11	@11	@7 1/2
Calfskins	23 1/2 @27	23 1/2 @27	22 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd.	@17 1/2	@17 1/2	@16
Slunks, reg.	@1.10	@1.10	@85
Slunks, hrls.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15 1/4	@15 1/4	11 1/4 @12 1/4
Branded	@14 1/4	@14 1/4	11 1/4 @11 1/4
Nat. bulls.	@11	@11	7 @7 1/2
Brnd'd bulls.	@11	@11	6 1/2 @7
Calfskins	20 1/2 @23	20 1/2 @23	19 @23
Kips	@18	@18	18 @18 1/4
Slunks, reg.	@1.10	@1.10	75 @80
Slunks, hrls.	@55	@55	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers.	@13	@13	8 1/4 @8 1/4
Hvy. cows.	13 @13 1/4	13 @13 1/4	8 1/4 @8 1/4
Buffs	14 1/2 @15	14 1/2 @15	11 @11 1/4
Extremes	@15	@15	12 @12 1/4
Bulls	@9 1/4	@9 1/4	@9
Calfskins	16 @18	16 @18	14 @14 1/4
Kipskins	@16	@16	@13 1/2
Horsehides	6.20@7.10	6.10@7.00	5.50@6.25

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlgs.	1.75@1.80	1.75@1.80	@1.65
Dry pelts.	24 @25	24 @25	20 @21

CATTLE HIDE REVIEW

Tanners' Council of America has compiled the following statistics on the hide situation:

	Oct., 1941	Oct., 1940	Ten Months 1941	Ten Months 1940
	M hides	M hides	M hides	M hides
Federal inspected slaughter	1,119	968	9,000	8,015
Hides from uninspected slaughter.	657	646	5,898	4,799
Net imports (Oct. 1941 preliminary)	1,020	440	7,046	8,100
Cattlehide movement into sight	2,796	2,054	21,944	15,914
Total movement into sight, including hides for side leather	3,022	2,268	23,983	17,831
Wettings, cattle-hides only	2,416	1,846	20,896	15,432
Kips and buffalo hides	226	214	2,039	1,917
Total wettings	2,642	2,060	22,935	17,349
Total leather production	2,671	1,981	22,961	17,070
Total leather consumption	2,524	1,819	24,091	17,526
Stock at end of month				
Raw	5,502	4,203		
In process	4,667	4,595		
Finished	5,828	4,579		
Total visible	15,997	13,377		
Shoe production (000 Pairs)	45,246	37,027	420,143	341,965

TRIMMING OFF THE PROFITS

Does it pay to save hog snouts? Do you compare them with tank value? Read "PORK PACKING." The National Provisioner's latest revision of "The Packers' Encyclopedia."

New Trade Literature

Sealing Booklet (NL 934).—This publication points out where and why principles of simplification can be applied to sealing operations in order to conserve material, man-hours and money. Booklet discusses sealing practices which prevent waste of materials, prevent damage in shipment, speed shipping operations and keep costs at a minimum. It presents most efficient methods of sealing with adhesives, gummed tape, staples, stitches and wires or straps.—Hinde & Dauch Paper Co.

Scale Remover (NL 935).—Modern methods of removing lime and rust deposits from meat processing, sausage manufacturing and mechanical refrigerating equipment are described in this new manual. The illustrated 20-page booklet explains the use of a new cleaning compound which is said to remove rust and scale with safety for personnel and equipment.—Oakite Products, Inc.

Meat Molds and Presses (NL 936).—Four-page folder describes meat shaping presses and fillers and cylinders for molding various meat products. Illustrations show a meat press with cylinder in place, press with horn for filling hams in cellulose casings and ham cylinders.—C. T. Lenzke & Co.

Electrical Catechism (NL 937).—This new 48-page booklet, entitled "Catechism of Electrical Machinery," explains electricity and magnetism as utilized in electric generators and motors. Illustrations and simplified diagrams are used to aid the reader. The book includes useful tables of practical application.—Fairbanks, Morse & Co.

Canning Instruments (NL 938).—In addition to illustrating a complete line of control instruments used in canning, this new catalog No. 12-5 gives useful information on various canning problems. Working drawings of many food processing operations are included.—Brown Instrument Co.

Socket Screws (NL 944).—This pocket size folder of 10 pages describes a complete line of socket screws, including set screws, socket head cap screws, socket head stripper bolts, pipe plugs, tee keys and screw driver type keys. Folder illustrates the various styles and gives detailed data on sizes, dimensions, prices and miscellaneous information.—Bristol Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(12-27-41)

Editor THE NATIONAL PROVISIONER:

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Cudahy Earnings Up

(Continued from page 12.)

amounted to \$2,772,323 in 1941 compared with \$1,963,455 in 1940 and \$638,037 in 1932.

Consolidated balance sheet of the Cudahy Packing Co. and subsidiary companies, as of October 31, 1941, is shown below:

ASSETS	
CURRENT ASSETS:	
Cash	\$ 3,108,359.67
Receivables—	
Customers	\$12,911,214.43
Other	478,305.19
Total	\$13,389,519.62
Less—Reserve	268,304.49
Inventories—	
Products valued at approximate market prices allowing for selling expenses or at lower of cost or market—	
Products	\$20,333,224.50
Ingredients and supplies	2,340,202.16
Total current assets	\$38,903,001.46

INVESTMENTS AND ADVANCES:	
Investments in and advances to other companies	\$ 521,770.38
Treasury stock—100 shares 7% cumulative preferred	5,092.05
	526,862.43

DEPOSITS UNDER STATE COMPENSATION ACTS	20,664.38
---	------------------

FIXED ASSETS:	
Land at plants and branches, appraised value plus additions at cost	\$ 2,656,814.82
Buildings, machinery, and equipment, at cost—	
Packing and other mfg. plants	\$31,461,255.76
Sales branches	5,755,593.36
Refrigerator cars, etc.	3,077,564.40
Less—Reserve for depreciation, including accrued depreciation	\$40,294,443.52
Farms and mineral lands, at cost or less	\$ 852,129.79
Less—Reserve for depreciation, etc.	131,397.96
	720,731.83

	21,189,597.46
--	---------------

	24,567,144.11
--	---------------

PREPAID AND DEFERRED CHARGES:	
Prepaid insurance	\$ 330,401.62
Miscellaneous deferred expense	178,927.12
Unamortized debt discount and expense	438,000.00
	947,328.74
	\$64,974,001.12

LIABILITIES

CURRENT LIABILITIES:

Notes payable—	
Banks	\$ 5,935,000.00
Other	272,500.00
Accounts payable—	
Trade	\$ 1,370,869.68
Due to officers and employees	1,424,167.24
Accrued accounts—	
Wages	\$ 259,122.09
Interest	146,794.34
General and social security taxes	587,617.58
Miscellaneous	178,645.16
Reserves for federal and other income taxes	1,398,811.23

	1,172,079.17
--	--------------

	850,000.00
--	------------

	75,500.00
--	-----------

	425,500.00
--	------------

	\$11,998,927.32
--	-----------------

LONG-TERM DEBT:

First mortgage sinking fund bonds, Series A 3%	\$20,000,000.00
Less—Bonds retired and sinking fund payments required within year	2,292,500.00
Convertible sinking fund 4% debentures	5,000,000.00
Less—Bonds retired and sinking fund payments required within year	812,500.00
	\$17,707,500.00

	21,895,000.00
--	---------------

MINORITY INTEREST IN SUBSIDIARY:

Capital stock	\$ 22,689.00
Surplus	51,683.89
	74,372.89

CAPITAL STOCK AND SURPLUS:

Capital stock—	
Preferred stock 6% cumulative \$100 par value	2,000,000.00
Preferred stock 7% cumulative \$100 par value	6,550,500.00
Common stock, \$50 par value	14,024,670.00
Capital surplus	\$22,575,170.00
Earned surplus since October 30, 1939	3,817,661.77
	4,612,869.14
	31,005,700.91
	\$64,974,001.12

Consolidated income and surplus statements of the Cudahy Packing Co. for the fiscal year ended October 31, 1941, are shown in next column.

CONSOLIDATED INCOME STATEMENT

(Year Ended October 31, 1941)

Net sales and operating revenues	\$260,704,577.82
Cost of sales and operating expenses exclusive of charges deducted below	240,005,694.25
	\$ 20,698,883.57

Deduct—	
Selling, advertising, general and administrative expenses	\$11,036,124.33
Provision for depreciation of fixed assets, including 97,256.90 losses on property sold, etc.	1,883,223.90
Taxes, other than income	1,606,512.86
	14,525,861.09

Operating profit	\$ 6,083,022.48
------------------------	-----------------

Miscellaneous income	94,182.49
----------------------------	-----------

	\$ 6,177,204.97
--	-----------------

Interest and other income charges—

Interest on long-term debt	\$ 843,047.44
Other interest	142,870.56
Amortization of debt discount and expense	40,782.00
Adjustments applicable to prior years—	
Provision for additional compensation under wage and hour act, \$585,000.00 Less—Excess federal tax reserves, \$262,940.09 ...	322,059.91
	1,348,759.91

	\$ 4,828,445.06
--	-----------------

Provision for income taxes—

Federal normal taxes	\$ 1,049,514.18
Federal excess profits taxes of subsidiary	13,372.84
State income taxes	102,422.72
	1,165,309.74

	\$ 3,662,635.32
--	-----------------

Minority interest share in earnings of subsidiary	10,318.98
---	-----------

Net income for year	\$ 3,652,316.34
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CONSOLIDATED SURPLUS

	Capital Surplus	Earned Surplus
--	-----------------	----------------

Balances as at November 2, 1940 of—		
-------------------------------------	--	--

Capital surplus	\$3,494,002.13	\$...
-----------------------	----------------	--------

Earned surplus since October 30, 1939		2,116,222.80
---	--	--------------

Add—		
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Employees' pension trust reserve returned to surplus	850,000.00	...
--	------------	-----

Surplus applicable to additional stock of subsidiary acquired during year	6,715.15	...
---	----------	-----

Net income for year ended October 31, 1941		3,652,316.34
--	--	--------------

Total	\$4,350,717.28	\$5,768,539.14
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Deduct—

Reduction in ledger value of farm lands, etc.	\$ 533,055.51	\$...
--	---------------	--------

Dividends paid in cash on—		
----------------------------	--	--

7% preferred stock (\$14.00)		915,670.00
------------------------------------	--	------------

6% preferred stock (\$12.00)		240,000.00
------------------------------------	--	------------

Total	\$ 533,055.51	\$1,155,670.00
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Balances as at October 31, 1941 of—

Capital surplus	\$3,817,661.77	\$...
-----------------------	----------------	--------

Earned surplus since October 30, 1939		4,612,869.14
---	--	--------------

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NEW CITY INSPECTION

In assigning establishment numbers to plants which will begin operating under Albuquerque city inspection in January, the lowest number issued was 3. "We started numbering at 3," explained Dr. J. W. Schroer, inspector, "because we wanted to prevent the public from getting the impression that some plants were better than others."

LIVESTOCK MARKETS *Weekly Review*

Packers Spend Record Amount for Livestock

PACKERS operating under federal inspection spent \$224,137,000 for livestock during October. This sum was 46 per cent greater than in October, 1940, and 58 per cent above the October five-year average. October packer livestock expenditures exceeded those in all previous years of record. October expenditures were \$28,112,000 above September and \$68,316,000 over October, 1940.

While total cost of livestock in October was 46 per cent higher than a year earlier, live weight of livestock killed was only 6 per cent greater. Total live weight at 2,303,780,000 lbs. was 497,082,000 lbs. above September and 137,892,000 lbs. over a year earlier. Total dressed weight of meat and lard was 1,435,095,000 lbs. and was 256,962,000 lbs. heavier than in September and 82,267,000 lbs. above October, 1940.

Amount spent for each class of livestock increased over that of a month and a year ago; the largest increases were in cattle and hogs. Cattle cost \$96,342,000, or \$5,587,000 more than in September and \$25,765,000 more than in October, 1940.

October total hog costs climbed to \$101,144,000, an increase of \$20,482,000 over September and \$38,841,000 over October, 1940. Compared with a year earlier, both cattle and calves cost packers 37 per cent more; hogs 62 per cent more and sheep and lambs 21 per cent more. Compared with the five-year average, advance in packer costs was even greater—cattle 58 per cent; calves, 46 per cent; hogs, 65 per cent and sheep and lambs, 33 per cent.

Average costs per 100 lbs. were from 15 to 68 per cent higher than a year earlier, and were as follows: cattle

\$9.01 compared with \$7.83; calves, \$10.87 against \$10.21; hogs \$10.39 compared with \$6.18 and sheep and lambs, \$10.35 against \$8.29.

Livestock expenditures by packers during October, 1941, and 1940 were as follows:

	Oct., 1941	Sept., 1941	Oct., 1940
Cattle	\$96,342,000	\$90,755,000	\$70,577,000
Calves	11,818,000	10,488,000	8,643,000
Hogs	101,144,000	80,662,000	62,303,000
Sheep	14,834,000	14,121,000	12,297,000
Total.....	\$224,137,000	\$196,025,000	\$153,821,000

Total live weights of cattle, calves, hogs and sheep slaughtered under federal inspection during October, 1941, with comparisons:

	Oct., 1941 lbs.	Sept., 1941 lbs.	Oct., 1940 lbs.
Cattle	1,069,274,000	959,354,000	901,372,000
Calves	117,710,000	98,963,000	108,036,000
Hogs	973,472,000	715,065,000	1,008,141,000
Sheep	143,323,000	133,596,000	148,338,000
Total.....	2,303,780,000	1,906,998,000	2,165,888,000

Total dressed weight of meat and lard produced under federal inspection during October, with comparisons:

	Oct., 1941 lbs.	Sept., 1941 lbs.	Oct., 1940 lbs.
Beef	577,835,000	524,699,000	473,360,000
Veal	64,896,000	55,836,000	58,906,000
Pork and lard	725,158,000	534,503,000	747,045,000
Lamb and mutton	67,206,000	63,094,000	69,618,000
Total.....	1,435,095,000	1,178,133,000	1,348,928,000

Average dressed weights of cattle, calves, hogs and sheep were all greater in October than a year earlier. Average dressed weights of animals purchased by inspected packers during October:

	Oct., 1941 lbs.	Sept., 1941 lbs.	Oct., 1940 lbs.
Cattle	519.67	525.34	492.15
Calves	121.44	125.30	116.43
Hogs	174.79	183.52	167.11
Sheep	40.12	40.42	40.23

MAKING FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., December 23.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, receipts were relatively light in the early part of the week and demand was strong, with prices 10@15c higher.

Hogs, good to choice:	
160-180 lb.	\$ 9.65@10.85
180-200 lb.	10.35@10.85
200-300 lb.	10.50@10.85
300-330 lb.	10.25@10.55
330-360 lb.	10.15@10.55

Sows:	
330 lbs. down.....	\$ 9.90@10.35
330-360 lb.	9.80@10.30
400-500 lb.	9.50@10.00

Receipts of hogs at Corn Belt markets for the week ended December 23:

	This week	Last week
Friday, Dec. 19.....	42,600	41,500
Saturday, Dec. 20.....	50,200	78,500
Monday, Dec. 22.....	53,800	56,000
Tuesday, Dec. 23.....	42,200	54,800

LESS GOOD BEEF

Beef steers sold at Chicago stock yards for slaughter during November, 1941, were not as high quality as a month earlier, though about the same as during November, 1940. Average weight for all grades was above October, 1941 and November, 1940. Number of head and average weight:

	Nov. 1941	Oct. 1941	Nov. 1940
Number of Head			
Choice and prime.....	33,640	50,222	24,494
Good	41,958	35,008	31,100
Medium	8,472	6,874	9,089
Common	1,778	1,817	1,536
All grades	85,848	93,921	66,519
Per Cent of Total			
Choice and prime.....	39.2	53.8	36.8
Good	48.9	37.5	46.7
Medium	9.8	7.3	13.7
Common	2.1	1.4	2.3

	Average Weight (lbs.)		
Choice and prime.....	1,167	1,179	1,127
Good	1,159	1,110	1,081
Medium	1,014	989	991
Common	897	880	890
All grades	1,143	1,135	1,061



*Packers with an Eye
to profits come to K-M*

FORT WAYNE, IND.
DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.

DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE
Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave. New York City

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended December 19 totaled 1,016,161 head against 1,123,565 head last year. Cattle slaughter continued above the 1940 kill, totaling 173,085 head against 136,087. Sheep and lamb slaughter was also 72,664 head greater than in 1940.

Number of animals processed in 27 centers for week ended December 12:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	10,745	11,881	50,272	59,611
Phila. & Balt...	3,980	1,123	29,913	2,127
Ohio-Indiana				
Group ²	9,255	3,244	61,329	9,294
Chicago ³	29,372	5,585	134,744	49,642
St. Louis Area ⁴	12,829	7,732	81,498	12,718
Kansas City	15,744	3,567	51,988	22,731
Southwest Group ⁵	19,912	7,019	54,249	29,034
Omaha	15,818	765	77,401	20,032
Sioux City	10,170	168	55,145	19,717
St. Paul-Wis.				
Group ⁶	28,732	39,020	161,379	22,333
Interior Iowa & So. Minn.	16,628	7,966	259,143	42,421
Total	173,085	89,070	1,016,161	289,685
Total Prev. week	175,967	74,016	945,244	308,044
Total last year	136,087	72,633	1,123,565	217,016

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill. and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves, and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

RECEIPTS AT CHIEF CENTERS

Receipts for the week ended December 20:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Dec. 20	246,000	651,000	240,000
Previous week	241,000	513,000	267,000
1940	182,000	593,000	219,000
1939	156,000	535,000	198,000
1938	158,000	379,000	324,000
At 11 markets:			
Week ended Dec. 20		548,000	
Previous week		440,000	
1940		522,000	
1939		466,000	
1938		340,000	
At 7 markets:			
Week ended Dec. 20	188,000	518,000	178,000
Previous week	173,000	385,000	163,000
1940	133,000	450,000	134,000
1939	108,000	415,000	142,000
1938	105,000	298,000	161,000

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during November, 1941, in Alabama, Florida and Georgia:

	Nov. 1941	Oct. 1941	Nov. 1940
Cattle	52,215	50,924	46,736
Calves	24,694	29,320	25,042
Hogs	150,811	115,949	215,754
Sheep	278	585	188
Total			
11 mos. 1941	481,883		391,151
Calves	193,355		166,708
Hogs	1,285,878		1,236,577
Sheep	11,539		6,874

Watch Classified page for bargains.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Tuesday, December 23, 1941, as reported by U.S. Department of Agriculture, Agricultural Marketing Service:

	CHICAGO	NAT. STE.	YDS.	OMAHA	KANS. CITY	ST. PAUL
Hogs (soft & oily not quoted):						
BARROWS AND GILTS:						
Good-choice:						
120-140 lbs.	\$10.15@10.90	\$10.25@10.75				
140-160 lbs.	10.75@11.10	10.60@11.25	\$10.25@10.60	\$10.50@10.80	\$10.50@11.00	
160-180 lbs.	10.85@11.20	11.10@11.25	10.40@10.75	10.85@11.00	10.70@11.00	
180-200 lbs.	10.85@11.20	11.00@11.25	10.85@11.00	10.85@11.00	10.80@10.85	
200-220 lbs.	10.85@11.20	11.00@11.15	10.85@11.00	10.90@11.00	10.80@10.85	
220-240 lbs.	10.85@11.10	11.00@11.10	10.75@11.00	10.90@11.00	10.80@10.85	
240-270 lbs.	10.80@11.00	10.55@11.10	10.75@11.00	10.85@11.00	10.80@10.80	
270-300 lbs.	10.70@10.85	10.50@10.70	10.75@10.90	10.80@11.00	10.40@10.65	
300-330 lbs.	10.60@10.75	10.25@10.40	10.75@10.85	10.70@10.90	10.20@10.45	
330-360 lbs.	10.50@10.70	10.15@10.30	10.65@10.75	10.60@10.80	10.10@10.30	
Medium:						
160-220 lbs.	10.35@10.85	10.25@11.00	10.00@10.75	10.60@10.90	10.50@10.85	
SOWS:						
Good and choice:						
270-300 lbs.	10.15@10.30	10.25@10.40	10.25@10.40	10.10@10.25	9.85 only	
300-330 lbs.	10.10@10.25	10.15@10.35	10.15@10.35	10.10@10.25	9.75@9.85	
330-360 lbs.	10.00@10.15	10.00@10.25	10.00@10.25	10.00@10.15	9.75 only	
Good:						
360-400 lbs.	9.90@10.10	9.90@10.15	9.90@10.15	9.90@10.10	9.75 only	
400-450 lbs.	9.75@10.00	9.75@10.00	9.85@10.00	9.80@10.00	9.70@9.75	
450-500 lbs.	9.60@9.90	9.50@9.85	9.55@9.90	9.70@9.90	9.65@9.75	
Medium:						
250-500 lbs.	9.40@10.00	9.25@10.10	9.50@9.85	9.60@10.10	9.50@9.75	
PIGS (Slaughter):						
Med. & good, 90-120 lbs.	9.75@10.25	9.75@10.50				
Slaughter Cattle, Vealers and Calves:						
STEERS, choice:						
750-900 lbs.	14.00@14.75	13.00@14.00	12.75@13.75	13.00@14.25	12.50@13.75	
900-1100 lbs.	14.00@14.75	13.00@14.00	12.75@13.75	13.25@14.25	12.50@13.75	
1100-1300 lbs.	13.25@14.75	12.75@14.00	12.50@13.75	12.00@14.25	12.50@13.75	
1300-1500 lbs.	13.00@14.50	12.50@13.75	12.25@13.60	12.75@14.00	12.25@13.50	
STEERS, good:						
750-900 lbs.	12.25@14.00	11.75@13.00	11.50@12.75	11.75@13.25	11.25@12.50	
900-1100 lbs.	12.25@14.00	11.50@13.00	11.50@12.75	11.50@13.25	11.25@12.50	
1100-1300 lbs.	12.00@14.00	11.50@13.00	11.25@12.75	11.50@13.25	11.25@12.50	
1300-1500 lbs.	11.50@13.25	11.50@12.75	11.00@12.50	11.50@13.00	11.25@12.25	
STEERS, medium:						
750-1100 lbs.	10.00@12.00	9.75@11.75	9.75@11.50	10.25@11.75	9.75@11.25	
1100-1300 lbs.	10.00@12.00	9.75@11.50	9.75@11.25	10.25@11.50	9.75@11.25	
STEERS, common:						
750-1100 lbs.	8.50@10.00	8.25@9.75	8.50@9.75	9.00@10.25	8.50@9.75	
STEERS, HEIFERS AND MIXED:						
Choice, 500-750 lbs.	13.50@14.50	12.50@13.50	12.25@13.25	12.00@13.50	12.00@13.25	
Good, 500-750 lbs.	11.25@13.50	11.25@12.50	11.00@12.25	10.75@12.25	11.00@12.00	
HEIFERS:						
Choice, 750-900 lbs.	13.25@14.50	12.50@13.50	12.25@13.00	12.25@13.65	12.00@13.00	
Good, 750-900 lbs.	11.25@13.50	11.25@12.50	10.15@12.25	10.75@12.25	10.75@12.00	
Medium, 500-900 lbs.	9.00@11.25	9.00@11.25	9.00@10.50	9.00@10.75	8.50@10.75	
Common, 500-900 lbs.	7.25@9.00	7.25@9.00	7.50@9.00	7.50@9.00	7.50@8.50	
COWS, all weights:						
Good	8.00@9.50	8.25@9.00	8.25@9.00	8.25@9.00	8.00@9.00	
Medium	7.25@8.25	7.50@8.25	7.50@8.25	7.50@8.25	7.50@8.00	
Cutter and common	6.00@7.50	6.50@7.50	6.00@7.50	6.25@7.50	6.25@7.50	
Canner	5.00@6.25	5.00@6.50	4.75@6.00	5.25@6.25	5.50@6.25	
BULLS (Ylgs. Excl.), all weights:						
Beef, good	9.50@10.00	9.25@9.50	9.00@9.60	9.25@9.65	9.00@9.75	
Sausage, good	9.50@10.00	9.00@9.25	9.00@9.50	9.25@9.65	9.00@9.50	
Sausage, cutter and com.	8.25@9.50	8.25@9.00	8.25@9.00	8.75@9.25	8.25@9.00	
Sausage, cutter and com.	7.75@8.50	7.25@8.25	7.25@8.25	7.50@8.75	7.25@8.25	
VEALERS, all weights:						
Good and choice	12.50@14.00	12.50@13.75	11.00@13.00	11.50@13.50	11.00@13.50	
Common and medium	9.00@12.50	10.25@12.50	8.00@11.00	8.00@11.00	8.50@11.00	
Cull	6.50@9.00	6.50@10.25	6.00@8.00	6.00@8.00	6.00@8.50	
CALVES, 50 lbs. down:						
Good and choice	9.00@10.50	9.00@11.00	9.50@11.00	9.00@11.00	10.00@11.50	
Common and medium	7.75@9.00	7.50@9.00	7.50@9.50	7.00@9.00	8.50@11.50	
Cull	6.00@7.75	5.75@7.50	5.50@7.50	6.00@7.00	6.00@8.50	
Slaughter Lambs and Sheep:						
LAMBS:						
Good and choice	12.15@12.25	11.75@12.25	12.00@12.25	11.50@12.25	11.75@12.10	
Medium and good	11.00@12.00	10.75@11.50	10.75@11.85	10.25@11.25	10.75@11.50	
Common	9.00@10.75	9.00@10.50	9.25@10.75	9.00@10.00	9.25@10.50	
YLG. WETHERS:						
Good and choice	10.00@10.50	10.00@10.50	9.25@9.75	9.50@10.00		
Medium	8.50@9.75	8.50@10.00	7.75@9.00	8.25@9.25		
EWES:						
Good and choice	6.00@7.00	5.00@6.00	4.25@5.85	5.00@5.75	4.75@6.25	
Common and medium	3.75@6.00	3.50@5.00	3.00@4.25	3.75@5.00	3.50@4.75	

¹Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. ²Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first day of the week totaled 6,132 cattle, 953 calves, 17,822 hogs, 4,416 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Dec. 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,974	2,980	2,783	210
San Francisco	700	50	2,750	1,270
Portland	2,615	180	3,410	2,850

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 20, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 13,980 hogs; Swift & Company, 14,794 hogs; Wilson & Co., 14,095 hogs; Western Packing Co., Inc., 2,811 hogs; Agur Packing Co., 8,778 hogs; Shippers, 11,293 hogs; Others, 36,459 hogs.
Total: 44,125 cattle; 4,610 calves; 102,210 hogs; 31,206 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,110	416	4,048	7,218
Cudahy Pkg. Co.	2,379	407	2,126	5,795
Swift & Company	2,682	378	2,886	5,573
Wilson & Co.	2,637	842	2,159	4,572
Indep. Pkg. Co.	425
Kornblum Pkg. Co.	1,290
Others	4,127	269	2,287	5,709
Total	17,105	2,512	13,931	29,107

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,661	10,904	6,961
Cudahy Pkg. Co.	3,851	7,246	5,228
Swift & Company	4,416	5,432	3,808
Wilson & Co.	2,070	4,832	1,850
Others	9,982
Total	19,161	34,214	26,829

Cattle and calves: Eagle Pkg. Co., 17; Greater Omaha Pkg. Co., 134; Geo. Hoffman, 75; Lewis Pkg. Co., 780; Nebraska Beef Co., 683; Omaha Pkg. Co., 253; John Roth Pkg. Co., 126; So. Omaha Pkg. Co., 833; Lincoln Pkg. Co., 262.
Total: 19,161 cattle and calves; 38,346 hogs; 18,037 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,156	1,755	13,353	3,679
Swift & Company	3,242	3,148	12,840	3,900
Hunter Pkg. Co.	1,601	63	7,827	933
Hell Pkg. Co.	2,412
Krey Pkg. Co.	3,068
Laclede Pkg. Co.	2,259
Sieloff Pkg. Co.	1,770
Shippers	4,815	2,235	19,464	1,185
Others	3,398	72	2,223	450
Total	16,212	7,273	65,016	10,207

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,587	393	9,505	11,985
Armour and Company	2,906	327	9,437	4,852
Others	2,014	31	1,535	1,420
Total	7,506	751	20,337	18,257

Not including 344 cattle and 17,205 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,230	57	12,476	5,255
Armour and Company	3,482	44	13,836	5,069
Swift & Company	2,743	53	7,711	3,286
Shippers	4,883	78	4,902	469
Others	293	25	36
Total	14,640	297	38,961	14,109

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,021	919	4,073	1,390
Wilson & Co.	2,797	1,008	3,968	1,363
Others	290	20	2,324	68
Total	6,108	1,947	10,365	2,821

Not including 65 cattle and 3,175 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,814	619	4,893	3,270
Wichita D. B. Co.	24
Dunn-Ostertag	109	88
Fred W. Doll	150	515
Sunflower Pkg. Co.	40	190
Pioneer Cattle Co.
Excel Pkg. Co.	516
Others	3,546	649	401
Total	6,243	619	8,014	3,671

Not including 32 cattle and 1,679 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,092	101	3,354	3,901
Swift & Company	893	213	3,750	2,603
Cudahy Pkg. Co.	772	71	2,898	1,118
Others	939	197	1,577	7,632
Total	3,696	582	11,579	15,254

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,884	3,624	27,691	6,445
Cudahy Pkg. Co.	871	1,563	2,508
Rifkin & Son	866	64
Swift & Company	7,103	5,877	42,915	8,844
Others	5,209	130
Total	17,933	11,565	70,606	18,097

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingman & Co.	2,011	801	24,458	3,542
Armour and Company	601	210	3,971
Hilgemeier Bros.	9	950
Stumpf Bros.	141
Stark & Wetzel	235	38	674
Wabnitz and Deters	91	126	858	17
Mass Hartman Co.	41	14
Shippers	2,804	1,464	20,385	6,272
Others	1,220	182	359	114
Total	7,012	2,835	51,296	9,945

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,991	1,704	3,497	2,359
Swift & Company	3,434	1,202	3,594	2,976
Blue Bonnet Pkg. Co.	293	61	1,068	43
City Pkg. Co.	175	3	826
Rosenthal Pkg. Co.	64	23	27	2
Total	6,957	2,993	9,042	5,380

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	21	364
E. Kahn's Sons Co.	612	221	8,234	1,013
Lohrey Packing Co.	1	325
H. H. Meyer Pkg. Co.	3,695
J. Schlachter	157	111	27
J. & F. Schroth P. Co.	19	3,224
J. F. Stegner Co.	433	211	19
Others	1,614	727	518	183
Shippers	306	90	2,267
Total	3,163	1,381	18,263	1,606

Not including 986 cattle, 4,971 hogs and 130 sheep bought direct.

RECAPITULATION

	Cattle	Calves	Hogs	Sheep
Chicago	44,125	4,610	102,210	31,206
Kansas City	17,105	2,512	13,931	29,107
Omaha	19,161	34,214	26,829
East St. Louis	16,212	7,273	65,016	10,207
St. Joseph	7,506	751	20,337	18,257
Sioux City	14,640	297	38,961	14,109
Okla. City	6,108	1,947	10,365	2,821
Wichita	6,243	619	8,014	3,671
Denver	3,696	582	11,579	15,254
St. Paul	17,933	11,565	70,606	18,097
Total	179,919	160,960	338,359	124,225

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	31,206	36,857	20,229
Kansas City	29,167	18,493	16,100
Omaha	18,037	14,786	12,724
East St. Louis	10,207	9,500	6,317
St. Joseph	18,257	15,966	12,508
Sioux City	14,109	14,726	9,290
Okla. City	2,821	1,984	1,688
Wichita	3,671	2,784	2,995
Denver	15,254	8,487	14,058
St. Paul	18,097	18,257	14,249
Milwaukee	1,102	1,883	1,479
Indianapolis	9,945	9,795	10,674
Cincinnati	1,606	1,180	1,400
Ft. Worth	5,380	6,292	5,648
Total	178,919	160,960	138,359

*Cattle and calves. †Not including directs.

BEEF DUTY REDUCED

Cuba was granted a reduction in the duty on fresh, chilled or frozen beef and veal in a new trade agreement signed this week by the United States and Cuba. The agreement also reduces the U. S. duty on Cuban sugar and molasses.

In the last year Cuba has been exporting relatively large quantities of beef to the United States.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 15	16,758	1,052	27,347	9,472
Tues., Dec. 16	10,649	1,477	32,942	9,666
Wed., Dec. 17	13,696	1,037	28,640	4,160
Thurs., Dec. 18	6,272	927	33,256	8,192
Fri., Dec. 19	2,423	411	20,477	6,471
Sat., Dec. 20	100	6,500	4,500

*Total this week... 49,899 4,935 149,169 42,461
Prev. week... 38,988 4,424 119,446 47,546
Year ago... 38,421 4,939 145,973 33,074
Two years ago... 31,084 3,788 121,231 39,236

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 15	3,809	45	2,573	1,254
Tues., Dec. 16	2,901	104	2,429	855
Wed., Dec. 17	3,114	160	2,588	784
Thurs., Dec. 18	1,788	133	3,903	2,405
Fri., Dec. 19	500	100	2,500	500
Sat., Dec. 20	100	200	100

Total this week... 12,212 542 11,563 5,895
Prev. week... 11,734 622 16,077 10,510
Year ago... 10,577 443 5,175 6,867
Two years ago... 10,027 171 17,092 8,819

*Including 1,140 cattle, 540 calves, 46,424 hogs and 10,291 sheep direct to packers.
†All receipts include directs.

DECEMBER AND YEAR RECEIPTS

	December	Year
Cattle	128,259	1,978,907
Calves	13,828	17,007
Hogs	393,026	4,440,282
Sheep	132,530	2,118,392

1,875,038 263,987 5,224,067 2,033,582

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Dec. 20	\$12.40	\$11.00	\$5.60	\$12.20
Previous week	12.40	10.50	5.50	11.80
1940	11.90	6.20	3.85	9.10
1939	9.75	5.40	4.00	8.80
1938	10.65	7.25	5.50	9.90
1937	9.00	7.96	8.85	8.75
1936	10.50	10.15	3.75	9.00
Av. 1936-40	\$10.35	\$7.40	\$3.70	\$8.95

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Calves	Hogs	Sheep
Week ended Dec. 20	37,397	137,606	36,568
Previous week	27,120	104,591	38,813
1940	28,010	140,707	28,858
1939	21,241	106,167	32,233
1938	19,512	80,401	28,828
1937	19,182	68,776	28,422

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt. lbs.	Prices
Week ended Dec. 20	20,149,200	247	\$11.50
Previous week	119,448	249	11.35
1940	145,872	244	6.45
1939	121,231	229	6.15
1938	104,850	24	

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended December 20, 1941:

	CATTLE		
	Week ended Dec. 20	Prev. week	Cor. week, 1940
Chicago†	29,269	24,961	24,406
Kansas City	19,017	20,067	16,561
Omaha*	18,782	16,664	17,185
East St. Louis	11,397	9,762	11,214
St. Joseph	7,525	7,398	5,869
Sioux City	10,170	10,283	7,777
Wichita*	6,862	6,549	4,406
Philadelphia	2,261	2,382	1,884
Indianapolis	...	2,571	1,313
New York & Jersey City	...	10,402	8,994
Oklahoma City*	8,120	6,008	8,679
Cincinnati	4,047	3,732	3,339
Denver	3,930	4,182	3,457
St. Paul	17,933	17,919	8,904
Milwaukee	3,835	3,789	3,373
Total	143,731	146,669	124,366

*Cattle and calves. †Not including directs.

HOGS			
Chicago	134,744	119,244	182,490
Kansas City	51,088	43,513	66,587
Omaha	77,401	66,908	70,157
East St. Louis	81,498	72,715	114,047
St. Joseph	36,342	23,906	27,335
Sioux City	55,145	59,207	56,034
Wichita	5,014	4,652	5,807
Philadelphia	17,908	17,953	19,803
Indianapolis	...	24,664	30,957
New York & Jersey City	50,272	59,004	61,642
Oklahoma City	13,543	6,052	17,144
Cincinnati	13,980	17,511	21,902
Denver	10,172	10,203	14,751
St. Paul	70,606	54,051	68,871
Milwaukee	13,051	14,485	12,961
Total	637,664	585,075	770,497

*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
Chicago†	24,328	22,997	21,365
Kansas City	29,167	18,433	16,100
Omaha	18,956	16,905	14,620
East St. Louis	9,022	8,597	5,977
St. Joseph	16,837	15,996	12,049
Sioux City	16,269	15,950	8,972
Wichita	3,671	2,784	2,995
Philadelphia	3,365	2,695	2,940
Indianapolis	...	4,608	2,113
New York & Jersey City	...	59,164	50,211
Oklahoma City	2,821	1,864	1,688
Cincinnati	1,666	1,528	1,409
Denver	7,284	7,404	5,335
St. Paul	18,097	18,257	14,249
Milwaukee	1,147	1,883	1,476
Total	132,570	109,185	161,099

†Not including directs.

LIVESTOCK SITUATION

So far in the 1941-42 marketing year, which began October 1, marketings of hogs have been about 12 per cent smaller than a year earlier, the U. S. Department of Agriculture reported this week. This, together with the heavier weights of hogs slaughtered, indicates that farmers are marketing their spring pig crop somewhat later this fall than they did in 1940 when the market movement of the spring pig crop was exceptionally early.

It is likely that the winter peak in hog marketings will be reached later this year than in 1940-41, and supplies of hogs are expected to be larger than a year earlier during the late winter and spring. Because of the expected increase in the 1941 fall pig crop and the probable increase in next year's spring crop, hog supplies during the summer and fall of 1942 also will be larger than in the corresponding months this year.

The movement of stocker and feeder cattle into the Corn Belt during November was larger than a year earlier. But the increase was not great enough to

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS			
	NEW YORK*	PHILA.	BOSTON
STEERS, carcass	Week ending December 20, 1941.....	2,644	2,585
	Week previous.....	12,544	2,598
	Same week year ago.....	6,404	2,512
COWS, carcass	Week ending December 20, 1941.....	1,367	2,938
	Week previous.....	707	2,561
	Same week year ago.....	1,227	2,815
BULLS, carcass	Week ending December 20, 1941.....	804	110
	Week previous.....	383	103
	Same week year ago.....	431	44
VEAL, carcass	Week ending December 20, 1941.....	890	496
	Week previous.....	15,593	683
	Same week year ago.....	11,901	1,013
LAMB, carcass	Week ending December 20, 1941.....	16,514	17,988
	Week previous.....	33,593	19,349
	Same week year ago.....	34,612	17,087
MUTTON, carcass	Week ending December 20, 1941.....	708	924
	Week previous.....	2,329	1,437
	Same week year ago.....	1,090	1,182
PORK cuts, lbs.	Week ending December 20, 1941.....	437,247	344,175
	Week previous.....	3,951,090	530,343
	Same week year ago.....	2,665,092	548,841
BEEF cuts, lbs.	Week ending December 20, 1941.....	430,620	...
	Week previous.....	430,620	...
	Same week year ago.....	256,327	...
LOCAL SLAUGHTERS			
CATTLE, head	Week ending December 20, 1941.....	2,261	...
	Week previous.....	10,402	...
	Same week year ago.....	8,904	...
CALVES, head	Week ending December 20, 1941.....	2,405	...
	Week previous.....	12,384	...
	Same week year ago.....	11,955	...
HOGS, head	Week ending December 20, 1941.....	17,808	...
	Week previous.....	45,769	...
	Same week year ago.....	61,642	...
SHEEP, head	Week ending December 20, 1941.....	3,365	...
	Week previous.....	59,164	...
	Same week year ago.....	50,211	...

*Not available.

offset the decrease of the preceding four months, and indications still point to a reduction in cattle feeding operations during the 1941-42 feeding season. The movement of feeder cattle from the western states was delayed this fall because of the unusually good range feed conditions. Purchases of feeder cattle by Corn Belt farmers also were discouraged by the relatively high prices of such cattle.

Developments in the lamb-feeding situation during November indicate that the total number of sheep and lambs fed during the 1941-42 feeding season will exceed the record large number fed last year.

The condition of western ranges and of cattle and sheep on December 1 was reported to have been the best for that date in over 10 years. Winter feed supplies are ample, with surpluses in some sections. The calf crop is reported to be large and to have developed well.

Prices of slaughter lambs and of cattle have advanced fairly sharp since mid-November. The advance in cattle prices has been most pronounced for the upper grades.

Did you know that water is one of the greatest enemies of fresh meat? Read chapter 5 of "PORK PACKING," The National Provisioner's test book, and have your men read it.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, December 24, 1941, as reported by the Agricultural Marketing Service were as follows:

CATTLE:	
Steers.....	\$ unquoted
Cows, medium.....	7.75 @ 9.00
Cows, cutter and common.....	6.25 @ 7.75
Cows, canners.....	5.00 @ 6.25
Bulls, good.....	9.50 @ 10.50
Bulls, medium.....	8.25 @ 9.50
Bulls, cutter to common.....	7.50 @ 8.25

CALVES:	
Vealers, good and choice.....	\$12.50 @ 16.00
Vealers, common and medium.....	8.50 @ 12.50
Calves, medium to good.....	6.50 @ 8.50

HOGS:	
Hogs, good and choice, 197-lb.....	\$11.40

LAMBS:	
Lambs, good and choice 69-lb.....	\$ 12.65
Ewes, medium.....	6.00 @ 6.25

NEW ALBANY CANNED HAM

Albany Packing Co., Albany, N. Y., last month introduced a new ham, Ye Olde New York canned ham, to a critical audience of hotel men at the twenty-sixth annual Hotel Exposition. The new product, described as "mildly cured, extra lean and 'Tenderized,'" is offered in three types of cans—pear-shaped, sandwich style and pullman. The colorful label carries a map of the Empire state, a picture of Father Knickerbocker and the company's First Prize seal. The new ham is cooked in the original container.

NEW EQUIPMENT *and Supplies*

TAGS HAVE SALES APPEAL

A unique and effective method of sealing and identifying large sausage and loaf products is now being offered by the Stoffel Seals Co., Inc., in the form



of a brightly lithographed metal tag. The tags are made to individual design and carry the name of the product, list of ingredients and firm's name to conform with the latest BAI regulations. The sealing operation is said to be simple and rapid when a Stoffel sealing machine is used; this machine has a sealing capacity of over 1,000 tags per hour. The tags are eye-catching and increase consumers confidence in the product, according to the manufacturer.

TURBINE PUMPS

A new series of single- and two-stage turbine pumps, incorporating an improved type of patented renewable liner, has been announced by Micro-Westco, Inc., Bettendorf, Ia. This exclusive feature is said to minimize shut-down losses and production delays since the liners, forming the liquid channel within the unit, can be easily renewed with the impeller.

The separate liner design also guards against premature obsolescence by permitting alteration of the pump capacity and range within reasonable limits. This change is accomplished without disturbing the suction or discharge lines by replacing the liners with a different set and slipping a matching impeller into position.

Other constructional advantages claimed by the manufacturer for this new series of pumps include double ball bearing construction, top discharge, stainless steel shaft and "free-floating" impeller, extra deep stuffing boxes and balanced bearing arms.

Designed especially for high-head

low-capacity work, these Westco pumps are built not only for conventional service, but are also suitable for industrial applications requiring high pressure performance. Single and two-stage pumps, with 5-in. impellers, will develop pressures up to 150 lbs. and 300 lbs. per sq. in. respectively at 1,750 r.p.m. The pumps are said to be suitable for brine circulation, steam service, liquid transfer, filtration, air conditioning, beverage and food (liquid) pumping, booster service, spray equipment, washing machines and water supply systems.

MOLD AND CASING BRUSHES

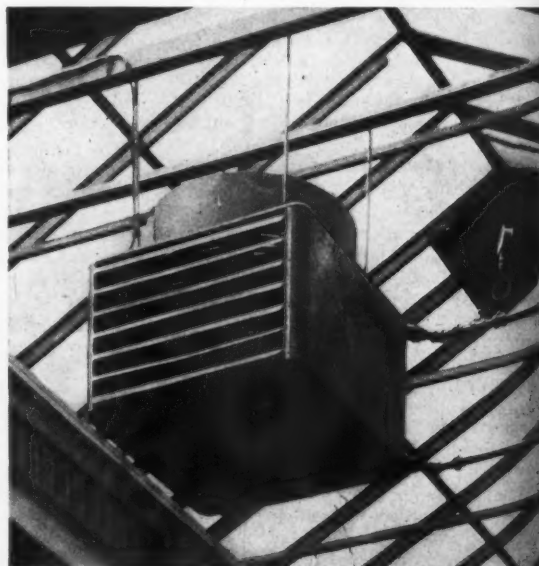
Fuller Brush Co., Steelgript division, Hartford, Conn., reports that packers are obtaining better than 1,500 continuous production hours from a sausage casing cleaning brush which it has developed and placed on the market.

Making use of the patented Steelgript construction, the new brush is said to offer meat packers many new features in brush design. The bristles are held in a corrosion-resistant steel channel, which prevents any shedding. The brush may be replaced without removing core from the machine. Even wear is assured, it is claimed, because of the density of the brush; elimination of retrimming saves time and loss of production.

The firm's ham mold brush, with permanent core design of aluminum, can be refilled while operator is on the job as it requires only a few minutes to complete the change. Extra refills can be carried in the stockroom.

PROVIDES FIVE-WAY HEATING

This new suspension type unit heater is designed to provide rapid and thorough heating for industrial and commercial buildings. Heated air may be discharged in five directions or in any one direction by adjusting louvers in the outlets of the unit. Top and bottom panels of all units are finished in a new "tapestry" enamel which makes them attractive for commercial installations. Smaller units operate quietly at top speed.



FIVE-WAY UNIT HEATER

A new unit heater for rapid, economical and thorough heating of industrial and commercial buildings, has been announced by Carrier Corp., Syracuse, N. Y. Known as the "Carrier five-way unit heater" because of its ability to discharge heat in five directions—outward four ways and downward—the equipment is said to combine unusual flexibility, great floor coverage and ability to heat from great heights.

The unit is available with steam or hot water coils and is of the suspension type, discharging heated air out and downward for complete coverage of large floor areas. Direction of air discharge may be made at any angle by adjusting louvers in the unit's outlets. Each louver may be set to deflect air streams for perfect coverage.

The motor is housed in the unit and set in the entering cool air stream; it is further protected from the heat of the coils by a circular shield. Standard units have two outlets located on opposite sides. The other two sides consist of removable panels which may be replaced by outlets when desired. Louvers and panels may be interchanged after installation.

Carrier engineers report that because of the high velocity and great penetrating power of the five-way unit heater, it is possible to heat efficiently from as high as 45 ft. off the floor. A typical industrial installation of the two-outlet large size five-way heater demonstrated that adequate heat is obtained as far away as 120 ft. in each direction from the heater, or a total of 240 ft. in an oblong area.

Hormel's Fifty Years

(Continued from page 10.)

large-scale advertising appealing directly to the consumer. This year also saw the creation of the Flavor-Sealed division.

In 1927 the company developed spiced ham, which opened up an important new market for heavy hams. Geo. Hormel became chairman of the board in 1929 and Jay C. Hormel was named president, having served as acting president for two years. The "vertical" division of organizational responsibility was established, with the company divided into the abattoir, beef, packing and Flavor-Sealed divisions.

Steady progress continued during the '30s. In 1931, the famous Hormel annual wage plan had its beginning, being first adopted in connection with the smoke-house gang. Following organization of a union in 1933, satisfactory collective bargaining procedures were established by decree of the state industrial commission. Vacation allowances for employees were extended in 1937, while 1939 brought adoption of the joint earnings plan and further extension of insurance coverage.

Advances in Merchandising

This was a decade of merchandising advancement and product research for Hormel. Beef stew, chili, the Dinty Moore line, Del-i-cut ham and Spam, which was placed on the market in 1937 nearly two years after its initial development, were among the new products introduced. The success of Spam, and the era of spiced pork products to which its ready acceptance gave rise, are too well known in the meat packing industry to need repetition here.

The physical growth of the Hormel organization during the past decade has been rapid. This period brought the establishment of branches at Mobile, San Francisco, Seattle and Winston-Salem. Completion of the new \$1,000,000 beef house in 1933 was a construction highlight, as was erection of the new hog cutting building the following year. In 1937, a fifth floor addition was placed on the beef cooler unit.

Hormel works closely with livestock producers to insure a steady flow of quality meat animals. In 1932, it undertook to stimulate lamb raising in the Austin area by bringing in lambs from the West and putting them out for feeding with farmers, who were guaran-



R. DAIGNEAU



H. H. COREY

teed a profitable selling price. A similar plan with respect to cattle was adopted in 1934. In 1937, the *Hormel Farmer*, a monthly publication now having a circulation of about 10,000 copies, was started and four daily radio broadcasts of livestock prices were inaugurated.

Never content to rest on its oars, the company is now building at Austin a one-story "plant of the future" which promises many innovations. Because of its unique construction, there will be only as many rooms as there are needs for different temperature and atmospheric conditions. Taking full advantage of recent advancements in lateral transportation of product, the new plant will be laid out in "blocks" 120 ft. square, with "streets" on each side of the blocks designed for high speed transportation.

In its fiftieth year of operations, ended October 25, Geo. A. Hormel & Co. reported a consolidated net profit of \$1,192,669.74, equal after preferred dividends to \$2.37 per share on 465,000 shares of common stock. Total sales of product for the year amounted to 490,429,228 lbs., while net sales reached \$74,598,633.14. Hog slaughter set a new all-time high for the company at 1,207,886 head. The company now has nearly 5,000 employees.

PLANT OF FUTURE RISES AT AUSTIN

One-story unit now under construction by the Hormel Co., which has been called the "plant of the future," is designed to take full advantage of advances in lateral transportation of product and materials. It is laid out in 120-ft. "blocks" separated by streets built for high-speed transportation. Cost of this construction is said to be low.



Packinghouse Workers Offer Aid to Farmers

Full cooperation was pledged this week by the Packinghouse Workers Organizing Committee in working with livestock producers towards "uninterrupted production" of food products and in supporting the government's price protection program for farm products. The resolution was adopted following a conference of agricultural leaders and CIO packinghouse union leaders and members at the Union Stockyards, Chicago.

In assuring full support to President Roosevelt's all-out production program, the union pointed out that increased production in the packing industry depends upon increased production and marketing of livestock by American farmers and protection against the price collapse and other dislocations which injured American agriculture after the last war.

Plans were also made to establish a farmer-labor committee to work out a program to guarantee adequate prices for a period of no less than three years in advance, and to insure easy and long-term credit to protect farmers against shortages of essential farm implements.

LABELING PRACTICES OUTLINED

"Canned Food Labels That Meet Consumer Needs," a new 34-page pamphlet issued by the National Canners Association, Washington, D. C., contains a brief resume of the federal law and regulations which control canned food labels, a summary of the principles and philosophy of grade and descriptive labeling and discussions of both methods. It was prepared for home economists, food editors, packaging and canning experts and others interested in the problem of canned food labels.

The booklet points out that grade labeling "fuses selected characteristics into an over-all combination of 'quality,'" lacks precision due to borderline scores, requires public education and might discourage product improvement and individuality. Descriptive labeling, it states, "permits each purchaser free selection of characteristics that suit her own wants," requires no public education and encourages continuous improvement and individuality in canned foods.

WAGES HIGHEST ON RECORD

The October average weekly compensation of wage earners in 25 manufacturing industries was the highest on record, totaling \$35.63 as compared with \$35.10 in September, according to the division of industrial economics of the National Industrial Conference Board. Average hourly earnings in October amounted to 85.3 cents against 84.5 cents in September.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headlines 70c extra. 70c per line for listings.

Position Wanted

SAUSAGE MAKER WITH SIXTEEN YEARS' practical American and European experience in making quality sausage loaves, also price products. Curing, figuring costs, handling labor. Also acting foreman. Presently employed but desires change. Excellent references. W-507, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Position as Plant or Sales Manager

Twenty years' experience packing house accounting, selling, processing of all kinds and plant management. Thoroughly capable, reliable. Have excellent record. Can furnish best of references. W-495, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Salesmanager

Young, aggressive, dependable. Producing profitable sales in medium-size plant. Can organize and develop sales outlets. Thoroughly trained all packing house operations. Notice required. Will consider position as assistant to owner of independent plant. W-502, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

Chemist or Technologist—Graduate chemist or bacteriologist. Experienced in the meat packing field. Canning experience desirable, but not essential. Salary according to qualifications. Present employees are aware of this advertisement. W-480, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**TAKE ADVANTAGE
of these
OPPORTUNITIES**

Men Wanted

WANTED: ASSISTANT PLANT SUPERINTENDENT, with knowledge of meat canning plant operations. Opportunity for advancement. Reply confidential. W-499, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: MAN WHO UNDERSTANDS preparing and canning luncheon meat. W-500, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Experienced buyer, Boneless beef, Pork, Offal. Give experience, references, salary expected. W-504, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN: Sausage seasoning. Several desirable territories available. Liberal commission basis. W-487, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN capable of taking full charge of manufacturing complete line sausage room products. W-518, THE NATIONAL PROVISIONER, 300 Madison Ave. New York, N. Y.



**WIPE
THE SLATE
CLEAN**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

**GET ACTION—USE
NATIONAL PROVISIONER "CLASSIFIEDS"**

Equipment for Sale

JUST SECURED: Inspect our shops, 335 Doremus Avenue, Newark, New Jersey: **ALLBRIGHT-NELL 28x48" DIRECT MOTOR DRIVEN LARD ROLL;** 10 **DOPP KETTLES**, with and without agitators, 50 gal. and up; 3 **MEAT MIXERS;** 3 **SILENT CUTTERS;** 3 **MEAT GRINDERS;** 3 **VERTICAL TANK-AGE DRYERS;** 5 **ALUMINUM KETTLES**, 150 No. 60 25-ton **HYDRAULIC PRESS**; also our large stock crushers, pumps, filter presses, etc. Send us your inquiries.

WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT

Consolidated Products Company, Inc.
14-19 Park Row, New York City, New York

FOR SALE: One 3'x8' Refrigerator door, United Cork Co. manufacture, one eighty hook galvanized head rack, above used only two months. **JASPER WYMAN & SON**, Milbridge, Maine.

Business Opportunities

PACKING PLANT: prosperous Central California city. Capacity thirty head cattle, sixteen acres, corrals, buildings, water, paved road, railroad spur. W-476, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

COMPLETE MODERN PACKING PLANT: In Utah, nets over fourteen thousand per year. Age and health forces owner to retire. Will stand rigid investigation. W-517, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment Wanted

WANTED

1—6x6 or 8x8 Vertical Ammonia Compressor, direct connected to steam engine. Advise make, price, condition, age and location. W-513, THE NATIONAL PROVISIONER, 407 So. Dearborn Street, Chicago, Ill.

CANNED MEATS — "PANTRY PALS"



We are in a position to fill orders promptly for
Polish Style Canned Hams

Also to appoint Distributors—a few territories still open

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FERRIS HICKORY SMOKED HAM and BACON

How to analyze foods
according to latest scientific methods
How to interpret your findings
with the highest degree of accuracy

JUST OUT! FOOD ANALYSIS

HELPS YOU ANALYZE:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolates
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Order from The NATIONAL PROVISIONER

By A. G. Woodman

Asso. Prof. of Analytical Chemistry
Emeritus, Mass. Institute of Technology
4th edition, 607 pp., illus., tables, \$4.00
This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affects by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

407 S. Dearborn St.
Chicago, Illinois



SAUSAGE PROBLEMS? Here's Your Answer! "Sausage and Meat Specialties"

The first book of its kind on these important subjects. Sausage manufacturers and sausage-makers are applying it to their daily operations, and prominent educators in agricultural colleges have adopted it as a text book. Modern authentic sausage practices, tested and proven sausage formulas, recommendations for manufacturing and operating procedure and plant layout suggestions highlight the subjects covered in this outstanding volume. Order your copy today . . . price \$5.00, postpaid.

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407 SOUTH DEARBORN STREET • CHICAGO, ILLINOIS

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

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NEW YORK	PHILADELPHIA	WASHINGTON	BOSTON
H. L. Woodruff	Earl McAdams	Clayton P. Lee	P. G. Gray Co.
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by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

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Wilmington Provision Company

TOWER BRAND MEATS

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U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

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PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.



Liberty
Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

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— AND —
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The finest Polish-Style
Ham on the market to-
day by hundreds of sat-
isfied Tobin customers!



THE TOBIN PACKING CO., INC.
FORT DODGE, IOWA

Rath's from the Land O' Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO. WATERLOO, IOWA

★ ESSKAY ★ QUALITY

**BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •**

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